Burns Night Menu



Saturday 25th January

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Starters

Oak smoked Scottish salmon roulade served with crème fraiche & keta caviar - F, D

or

Cullen Skink (Scottish smoked fish chowder) served with traditional bannock bread - F,D,G

or

Root vegetable tartlet served with driftwood cheese - D, G, Su

Main Course

Traditional Scottish Haggis served with neaps & tatties - G, D, Su

or

Scottish Salmon en croute served with dauphinoise potatoes & green beans - G,D, E, Su

or

Root vegetable Haggis served with neaps & tatties - G, Su, D

Dessert

Whiskey toffee almond tart served with Whiskey Cream- N, G, D, E

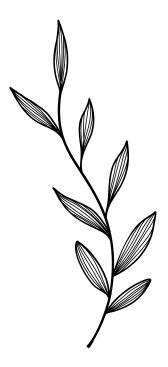
or

Clootie dumpling served with Drambuie custard - G, D, E

or

Sticky Toffee Pudding served honeycombe icecream - G, E, D

Tea & Coffee Served with homemade Shortbread - G, D



ALLERGEN & DIET KEY: C = Celery / CR = Crustaceans / E=Eggs / F=Fish / G = Gluten / L = Lupin / MO = Mollusc / MU = Mustard / N = Nuts / P = Peanuts / SE = Sesame / SO = Soy / SU = Sulphites / GF = Gluten Free / D = Dairy/DF = Dairy (milk) Free / V = Vegetarian / VE = Vegan

Please talk to a member of staff concerning any allergies or dietary preferences in your party.