

Burns Night Supper Menu

Celebrate Burns Night with Our Traditional Scottish Menu

Starters

Cock-a-Leekie Soup GF* VE*

Traditional Scottish chicken and leek broth with prunes

Scottish Smoked Salmon GF*

Served with lemon wedges, capers and brown bread

Haggis Fritters V*

Peppercorn sauce, pea shoots

Main Course

Haggis, Neeps & Tatties

Scotland's national dish of spiced lamb and oats, served with mashed swede and potatoes

Vegetarian Haggis VE

A delicious blend of pulses, vegetables and spices, served with neeps and tatties

Salmon En Croute With Dill Sauce

Succulent Scottish salmon fillet wrapped in flaky pastry and served with a vegetable medley and creamy dill sauce

Desserts

Cranachan V GF

Whipped cream, raspberries, toasted oats and a touch of whisky, layered for a traditional treat

Tipsy Laird Trifle V

Layers of sponge cake, raspberries, custard and monkey shoulder-laced cream

Sticky Toffee Pudding V

Moist date sponge drenched in luscious toffee sauce, served warm

Cheese Course +£10

Selection of Scottish cheeses – served with crackers and chutney