



# *Celebrating the life of Robert Burns*

## MENU

Our Piper will address the Haggis and recite poems by Robert Burns

Pressed Highland Venison Terrine  
studded with Hazelnuts and Warm Oyster Mushroom Salad

Homemade Cock-a-Leekie  
Chicken & Beef Consommé with marinated Prunes and Leek

Seared Scottish Scallops  
cooked with Ginger and Chives, served on a Cauliflower & Cumin Puree

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Traditional Scottish Haggis wi' Neaps and Tatties \*\*  
If you would like a Wi' Dram of Whisky - please ask about our extensive range

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Chargrilled Aberdeen Angus, mature Sirloin, Bacon & Potato Rosti  
with a money bag of Wild Forest Mushrooms, Red Wine & Shallot Sauce

Quickly seared Pave of Scottish Salmon,  
Winter Vegetable Minestrone with Cockles and Coriander Cream

All main courses are served with appropriate Vegetables

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Scotch Rarebit (with Drambuie)

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Cranach an - a Traditional Scottish Dessert with Raspberries

Our Classic tangy Lemon Tart with a Whisky Cream

A selection of three Cheeses served at your table  
with homemade Oatcakes and Apricot & Walnut Bread

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Selected Coffees and Teas served with home-made Petit Fours

Vegetarian options available on request