



Celebrating the life of Robert Burns

Friday 22nd January 2010

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

Price - £31.95

Vegetarian options available on request

Any guests wishing to make the occasion that extra special
can stay in one of our 6 luxury bedrooms and receive a 20% discount off our normal room only tariff