

Burns Night Supper

Thursday 23th January 2025 @ 7pm



Join us for a Celebration in honour of Scotland's most famous Poet with food, whisky. Words & music

5 Course Dinner - £35 per person

Pre-book Only - Limited Spaces

Burns Supper Menu

Homemade Cock-a-Leekie Soup A hearty soup made with leeks, chicken stock, barley, onion, carrot & celery and dried prunes. Served with bread – GF on request

Haggis, Neeps & Tatties

Traditional Haggis served with carrot & swede mash, mashed potato & finished with a whisky – Veggie Haggis on request

The Haggis will enter to the drone of the Pipes & will be addressed in the traditional way

Main Course – Choose from

Pan fried Scottish Venison Loin with braised red cabbage, dauphinoise potatoes. Fine bean and a bramble reduction

or

Herb Crusted Scottish Salmon served with creamed kale, grilled asparagus and homemade potato cake

or

Chicken Ballotine with apricot stuffing, wrapped in pancetta and served with fondant potatoes, fine beans and a creamy white wine sauce

Raspberry Cranachan

Scottish Raspberries, Oats, honey & Cream served with homemade Shortbread

Coffee & a wee dram to finish