

# *Burns Night Menu 2019*

*You will be greeted by Roy Anderson on the pipes and served a Whisky Cocktail. Each course will be paired against a different dram of Scotch Whisky*

## *To Start*

*Cock-a-leekie soup with warm crusty bread (v)*

*Highland air dried venison, game croquettes and caboc*

*Scottish salmon pate with oatcakes*

## *Main*

*Traditional Scottish shellfish broth with langoustines, mussels, clams & razor clams*

*Haggis with clapshot and Whisky sauce*

*Field mushroom stuffed with vegetarian Haggis topped with Scottish*

*Cheddar with a white cabbage escabeche (v) (n)*

## *To Finish*

*Triple berry Cranachan*

*Tipsy Laird*

*£38 per person*

(v) Suitable for vegetarians (n) Contains nuts. Please note fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or in tolerance, please speak to a member of the team before you order your meal. If you do have a food allergy, it will be helpful if you could inform a member of the team so we can ensure that the dish you select is not at risk of cross contamination by other foods during preparation and service.