

Burns Night Menu 2020

Saturday 25th January 7:30pm

On arrival you will be greeted by our Scots Piper

Welcome Drink

Orcadian Cooler

Highland Park 12 year old Scotch, elderflower, lemon & soda

To Start

Paired with - Auchentoshan American Oak whisky

Cock-a-leekie soup with warm crusty bread

Highland air dried venison, game croquettes and caboc

Scottish salmon pate with oatcakes

Main

Paired with Laphroaig 10 year old whisky

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

Haggis with clapsnot and Whisky sauce

*Field mushroom stuffed with vegetarian Haggis topped with Scottish
Cheddar with a white cabbage escabeche (v) (n)*

To Finish

Paired with Macallan Gold Double Cask whisky

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.