

The Menu

3 courses and
entertainment
£39

Pre-order 3 courses from the following selection:

STARTERS

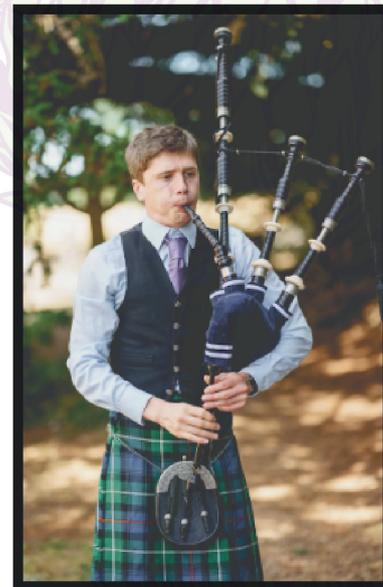
Cullen Skink, *grilled sourdough*

Fuller's London Porter smoked salmon *on malted toast with Bramley apple & celeriac remoulade*

Chestnut mushrooms on toast *with spinach and truffle (pb) (v)*

Haggis Scotch egg, *spiced tomato chutney*

Veggie Haggis Scotch egg (v)



MAINS

Haggis, neeps & tatties, *peppercorn sauce*

Vegetarian haggis, neeps & tatties, *red wine gravy (v)*

Tea & hop smoked haddock & leek fishcake, *spinach, poached egg, Hollandaise*

Jerusalem artichoke risotto *topped with toasted sunflower seeds, crispy chickpeas and candied olive crumb (pb) (v)*

PUDDINGS

Cranachan

Marmalade & whisky bread & butter pudding, *Fuller's buffalo milk vanilla ice cream*

Lemon posset with hedgerow berries, *clotted cream shortbread (v)*

We suggest that you also pre-order our selected flight of 3 whiskies at the special price of £15 to enjoy with the toasts.



Allergens/Nutrition

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (v) vegetarian (pb) plant-based.

Adults need around 2000 kcals a day.

We really hope you enjoy this evening, we have had great fun planning it. Please understand timings are approximate. Join in to get the full experience! With huge thanks to the wonderful James Meiklejohn, our piper & chairman & to our wonderful Chefs & waiting staff who are looking forward to making this a night to remember.

Thank you for supporting another White Horse event.