

# Burns Night Menu

*The feast meets the fun.*

## FIRST

Leek Wellington w/ haggis neeps & tatties, pickle shimeji

Shellfish Tartlet (GF) w/ crab, dill mayonnaise, brown shrimp with lobster oil

## SECOND

Black Isle Beef w/ skirlie, whisky peppercorn, pommes duchesse

Haggis Risotto w/ turnips, crispy leeks with herb oil

## THIRD

Lobster w/ maitaise sauce, fennel & quail Eggs (GF)

Scottish Mallard w/ burnt onion puree, beetroot relish, game jus (GF)

## TO FINISH

Scottish Rhubarb & White Chocolate Ganache Cranachan (GF)

Chocolate Tart w/ whisky oats & raspberries

