

BURNS NIGHT



Saturday 23rd January 2027

THREE COURSES • £45 PER PERSON

*"Some hae meat and canna eat, and some wad eat that want it;
but we hae meat and we can eat, and sae the Lord be thankit."*

THE SELKIRK GRACE

♦ THE PIPING-IN OF THE HAGGIS & THE ADDRESS TO THE HAGGIS ♦

♦ STARTERS ♦

ROASTED ROOT "SCOTTISH COMFORT" SOUP

Served with a warm oatcake (V-VE • can be GF)

SMOKED SCOTTISH SALMON ROULADE

On a warm potato cake with dressed leaves (can be GF)

VENISON & PANCETTA TERRINE

Horseradish slaw, rocket and pomegranate, topped with blackberry jelly (can be GF)

♦ MAINS ♦

HAGGIS, NEEPS & TATTIES

Served with a whisky cream sauce

BALMORAL CHICKEN

Roasted chicken breast filled with haggis, wrapped in smoked streaky bacon, with buttery leek & potato mash, braised hispi cabbage and a whisky cream sauce

PAN-FRIED SCOTTISH SALMON

Caper & samphire noisette, buttered new potatoes and a highland tomato confit (GF)

VEGETARIAN HAGGIS, NEEPS & TATTIES

Served with a whisky cream sauce (V)

♦ DESSERTS ♦

HOT WHISKY & MARMALADE PUDDING

With a Drambuie custard

HIGHLAND CREAM LIQUEUR CRÈME BRÛLÉE

RASPBERRY CRANACHAN

With petticoat tail shortbread (V • can be VE)

FLIGHTS OF WHISKIES • £10.50

Enjoy a dram from a favourite region — Islay — with a taste of three distinctive varieties: Smokehead, Laphroaig and Bowmore.

(V) VEGETARIAN • (VE) VEGAN • (GF) GLUTEN FREE

TO BOOK • 023 9298 2182 • EVENTS@ROYALMARITIMEHOTEL.CO.UK

Please inform a member of our team of any allergies or intolerances before ordering. Not all ingredients are listed and we cannot guarantee the absence of allergens.

THE ROYAL MARITIME HOTEL • QUEEN STREET, PORTSMOUTH, PO1 3HS