

BURNS NIGHT MENU

25th January 2020

STARTERS

Scottish Lobster and Orange Salad (GF)
Celeriac Coleslaw, Honey Dressing

Haggis Cake with Oats
Watercress & Tomato Salad, Onion, Whisky Marmalade

Smoked Salmon Cheesecake
Cucumber Salsa, Caviar

Leek and Potato Soup (V)
Herb Dumplings

MAINS

Roasted Lamb Rump
Spinach, Baby Onion, Neeps and Tatties Croquette,
Redcurrant Sauce

Baked Fillet of Cod
Lemon & Herb Crust, Samphire, Kedgeree Risotto,
Lime Hollandaise

Fillet Steak
Scotch Pie, Kale and Carrots, Wild Mushroom Cream

Scottish King Scallops (GF)
New Potatoes, Mussels, Green Beans, Sesame Seeds,
Soya Dressing

Wild Mushroom Arancini Cake (V)
Cashew and Apple Crumb, Mini Vegetarian Bangers, Mash,
Swede, Tomato and Garlic Sauce



(GF) Gluten Free (V) Vegetarian (VE) Vegan

If you have a food allergy or intolerance, please let your host know. Some of our dishes may contain nuts.