



## Burns Night Dinner Menu

Amuse bouche

### Starters

Cullen skink

leek, potato, Finnan haddie, parsley soup

Arbroath smokie

Isle of mull cheddar tartlet, fried egg oatmeal crust

Cock-a-leekie pearl barley risotto with Ayrshire  
bacon

Traditional haggis, neeps & taties

### Main Course

Wild salmon, orange, fennel & Scotch broth of  
vegetables

Breast pheasant, pheasant leg & black pudding  
sausage, Shallot sauce

Slow cooked Marathi style spiced shin mutton,  
Rowan Glen natural yoghurt

Cabbage, mushroom, potato torte, mustard sauce

*Served with a selection of  
traditional Scottish vegetables*

### Desserts

Whisky soaked Savarin

With Scottish raspberries and cranachan cream

Drambuie and honey mousse

With Scottish oatcakes

Cloutie dumpling

With vanilla custard sauce and boozy ice cream

Coffee and petit fours

£18.95 per person Inc. 20%vat