



Burns Night Dinner Menu

Starters

Cock - a - leekie soup with prunes and pearl barley

Traditional Scottish smoked Salmon with blinis,
lemon, sour cream and chives

Abroath Smokie pate with horseradish doughnut
and pickled cucumber and carrot

Isle of Mull Cheddar cheese tart with a heritage
beetroot salad

Middle Course

Traditional haggis, neeps & taties

Main Course

Scotch pie served with roasted root vegetables
and creamed potato

Breast of Pheasant with textures of parsnip, potato
crisps and Black pudding dumplings

Scottish salmon fillet with razor clams and
a smoked Haddock and leek Risotto

Macaroni pie with a crispy cheddar cheese topping

Desserts

The Glasgow mess

(Iron brew meringue served with fresh red berries,
whisky syrup, double whipped cream and mint

Cranachan

(Drambuie cream, toasted oats, raspberries and
heather honey)

Cloutie dumpling with custard

Finish

Tea and Coffee with petit fours

£19.95 per person Inc. 20%vat