

MENU

BROOKS RESTAURANT

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 & tatties

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 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

£24.95 per person Inc. 20%vat