

## Burns Night *Supper Menu*

### Starters

#### Cullen Skink

Smoked haddock, potato, onion and parsley in a rich cream soup, with crusty bread

#### Black Pudding & Tattie Croquettes

Crispy coated in crumb served with a rich malt whisky sauce

#### Scottish Rarebit V

A sharp Scottish cheddar with Worcestershire sauce, on toasted sourdough

#### Smoked Salmon Pâté

Warm potato cake, citrus salad

### Main Course

#### Haggis, Neeps & Tatties V\*

Classic or vegetarian haggis, served with creamed potato, roasted swede, with a cream and Drambuie sauce

#### Cock-A-Leekie GF

Roasted chicken supreme, sautéed potatoes and leeks in a white wine, root vegetable and whisky jus

#### Tweed Kettle

White wine poached salmon fillet, potato and dill cake, braised cabbage, fresh parsley

#### Scotch Beef Steak & Rumbledethumps GF

Slow braised steak, in a rich onion and red wine gravy, served with a side of baked creamy mash, swede and cabbage

### Desserts

#### Cranachan

Whisky soaked raspberries, whipped cream and honey, oat crumble topping

#### Marmalade Sponge Pudding

Malt whisky crème anglaise

#### Scottish Cheeses

Oat crackers, onion marmalade

#### Deep Fried Mars Bar

Crispy batter, vanilla ice cream