

# 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