

BURNS NIGHT ~ Saturday 26th January



MENU

STARTER

LEEK & POTATO SOUP
SMOKED HADDOCK GRATIN
SCOTCH EGG

MAINS

BRAISED STEAK
Red wine sauce

FREE RANGE CHICKEN BREAST STUFFED WITH APRICOT & ROSEMARY
Cream sauce

FILLET OF SALMON BAKED WITH A HERB CRUST
Fish velouté

All served with haggis, neeps, tatties & seasonal vegetables

DESSERT

RASPBERRY MOUSSE
Whisky cream, shortbread biscuit

Or

CHEESE & BISCUITS

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FILTER COFFEE OR TEA

**£30.00 PER PERSON**

**PLEASE DO NOT HESITATE TO ASK IF YOU HAVE ANY SPECIAL  
DIETARY REQUIREMENTS.**