

# Burns Night Supper Menu

*A Traditional Scottish Celebration – Celebrate with us as we Pipe in the Haggis and Enjoy a Traditional Scottish Menu*

## Starters

### Cock-a-Leekie Soup GF\* V

Leek and braised vegetable broth, served with crusty bread

### Scottish Gravlax GF

Served with pickles and crostini

### Beef & Whisky Arancini

With a horseradish cream

## Main Course

### Haggis, Neeps & Tatties GF

Scotland's national dish of spiced lamb and oats, served with a cream whisky sauce

### Vegetarian Haggis V GF

A delicious blend of pulses, vegetables, and spices, served with neeps and tatties and a cream whisky sauce

### Smoked Cod Loin GF

Asparagus, dauphinoise potatoes with a rich white wine clam sauce

### Ribeye Steak GF

With asparagus, triple cooked chips, roasted tomato and a rich port sauce (£7.50 supplement)

## Desserts

### Cranachan GF

Layered toasted oats, whisky whipped cream, raspberries

### Double Chocolate Brûlée

Shortbread and strawberries

### Date Sticky Toffee Pudding GF\*

With toffee sauce, served with a choice of vanilla ice cream or custard