

Burns Night Menu

4 course



£20 per person

Starters

‘Cullen skink’ smoked haddock, potato, onion soup (GF)
vegetarian Scotch broth (V) (VE) (GF)

Haggis Course

Haggis Bon Bons, Neeps ‘N’ Tatties Puree
(vegetarian option available)

Main Course

Honey roast duck breast, roast onion puree, fondant potato, tender
stem broccoli, whisky jus (GF)
roast butternut squash, kale and mixed bean stew, baked Scottish
oat bread (VE)

Dessert

Traditional cranachan, Toasted Oats, shortbread biscuit (V)