



Burns Night Dinner Menu

Starter

Vegetable Scotch broth VE
celery

Whiskey cured salmon
potato scone, cucumber & seaweed chutney, cultured butter
fish, milk, gluten, sulphites, mustard

Main

Saddle of venison loin
black pudding & venison shoulder croquettes, clapshot, dulce & green peppercorn sauce
served with traditional Scottish Haggis
milk, sulphites, gluten, mustard, egg

Vegetables stovies VE
served with vegan haggis
celery, sulphites, gluten

Dessert

Drambuie & hazelnut chocolate torte
candied orange, cocoa nib
nut, egg, milk, gluten, sulphites

Estate cheese
apple chutney, quince jelly, Scottish oatcakes
milk, sulphites, mustard, soya