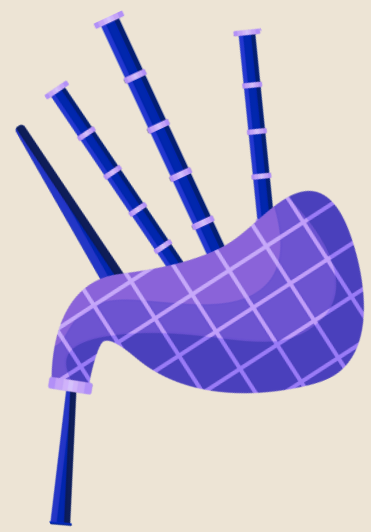


# Burns Night Celebrations

## Thursday 23rd January 2025

**£35 per person for 3 course dinner,  
live northumbrian piper and a wee dram**



7pm arrival for 7.30pm start

### Starters

Cock-a-leekie soup served with a crusty mini bread roll

Game terrine wrapped in smokey bacon with prunes,  
quince jelly and artisan crackers

Smoked salmon with crispy fried mussels, cucumber salad and lemon mayonnaise

### Mains

Haggis, neeps and tatties with a rich meat gravy (Vegetarian option available)

Pan fried chicken supreme served with a whisky cream sauce, neeps, tatties and  
tender stem broccoli

Pan fried salmon served with new potatoes, greens and a lemon caper sauce

### Desserts

Traditional scottish cranachan, oats, raspberries,  
whisky honey cream and shortbread biscuit

Chefs mars bar cheesecake with vanilla ice cream, irn-bru and heather syrup

Steamed orange pudding with marmalade chocolate orange sauce  
and pouring cream

**Complimentary wee dram of whisky**

