

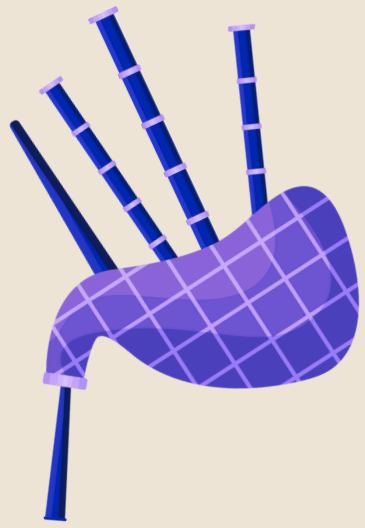


Burns Night Celebrations

Friday 16th January 2026

**£40 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

Craster Kipper Pate, toasted sourdough topped with pickled cauliflower, capers and hot honey (GFO)

Northumberland dumpling filled with leek, Darling Blue cheese & herbs with a Hawkstone Cider mustard sauce and curried carrot (V)

Mains

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

Pan fried chicken supreme served with haggis bon bons, 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

Apple and Drambuie Crumble with custard

Complimentary wee dram of whisky

