



Burns Night Dinner Menu

Starter

Warm smoked haddock salad, poached egg, pickled potatoes, crispy kale
fish, milk, gluten, sulphites, mustard

Scotch broth, winter root vegetables, yellow split peas VE
celery

Main

Estate venison, black pudding fritter, neeps & tatties, whiskey & green peppercorn sauce
served with traditional Scottish haggis
milk, sulphites, gluten, mustard, egg

Rumbledethumps, poached egg, wholegrain mustard sauce, wilted kale V
served with vegetarian haggis
celery, sulphites, gluten

Dessert

Marmalade & stem ginger steamed pudding, Drambuie custard
egg, milk, gluten, sulphites

Estate & Scottish cheese, traditional accompaniments
gluten, milk, sulphites