



Burns Night Menu 2027

Starter

Smoked potato & leek broth, poached egg

celery, gluten, milk, sulphites

Cured Loch Duart salmon, tattie scones, cucumber chutney, horseradish crème fraîche, trout roe

fish, milk, gluten, egg, mustard, sulphites

Main

Estate beef sirloin, braised short rib, neeps & tatties, creamed swede, whisky & green peppercorn sauce, served with traditional haggis

sulphites, gluten, milk

Pearl barley & swede risotto, Larak Blue, chestnuts, served with vegetarian haggis V

celery, gluten, milk, nuts, sulphites

Dessert

Sticky date steamed pudding, Scottish tablet, Drambuie butterscotch sauce

egg, milk, gluten

Estate cheese, traditional accompaniments

milk, sulphites, mustard