



The Menu

Burns Night Banquet – Saturday

Please could you confirm your menu choice for each course by entering the **number assigned** to each option on the attached booking form.

Starter

(1) Beef Arancini served with Mushroom Ketchup and Endive Salad

Or

(2) Slow Roasted Tomato and Basil Salad served with Feta and Toasted Pinenuts

Haggis

(1) Highland Haggis, Neeps and Tatties served with Whisky Gravy

Or

(2) Vegetarian Haggis, Neeps and Tatties served with Whisky Vegetarian Gravy

Main Course

(1) Saddle of English Lamb Stuffed with Rosemary and Mint served with Baby Roast Tomatoes, Leeks and Hollandaise

Or

(2) Grilled Plaice Fillet served with Crushed Peas and Pancetta, Butter Poached Potatoes and a Chive Butter Sauce

Or

(3) Gratinated Halloumi Cheese served with New Potatoes, Kalmata Olives, Stewed Peppers and Extra Virgin Olive Oil

Dessert

(1) A Scottish Cranachan served with Shortbread

Or

(2) A Fresh Fruit Salad served with a Lime Crème Fraîche

To Follow

A platter of Scottish Cheeses with Accoutrements

Coffee with Petit four