



London Mark Burns Weekend 2023 Menu Options

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

FRIDAY NIGHT

Starter

- 1) Ham hock and pea terrine, homemade piccalilli, ciabatta crisps
- Or**
- 2) Vegetable gyoza, edamame salad, soy and ginger dipping sauce (V)

Main

- 1) Chicken fillet, fondant potato, tender stem broccoli and retro 'chasseur' sauce
- Or**
- 2) Goats cheese and pine nut ravioli, snow pea veloute (V)

Dessert

- 1) Raspberry soufflé cheesecake, raspberry sorbet
- Or**
- 2) Vegan dark chocolate mousse, strawberry and lime compote (VE)

SATURDAY NIGHT

Starter

- 1) Smoked chicken and duck salad, grapefruit gel, sourdough crispbread
- Or**
- 2) Smoked aubergine and courgette salad, red pepper dressing (V)

Intermediate

- 1) Highland Haggis, neeps and tatties served with whisky gravy
- Or**
- 2) Vegetarian Haggis, neeps and tatties served with whisky gravy

Main

- 1) Slow cooked and pressed beef shin, wild mushroom and spinach, creamed potato, roasted carrots
- Or**
- 2) Slow cooked and pressed tofu and jackfruit, lentil and potato gratin (V)
- Or**
- 3) Cod fillet, butter roasted fennel, tourney potatoes, capers and white wine sauce

Dessert

- 1) Scottish cranachan, raspberries, roasted oats and heather honey
- Or**
- 2) Vegan panacotta with wild berries (VE)

Cheese Platters will follow dessert
