

BURNS NIGHT EXTRAVAGANZA 2022

SUPPER & SHOW

Four courses 55

Arbroath Smokie, Leek & Potato Chowder
Chive sour cream

Pressed Terrine of Highland Pheasant, Rabbit & Ham Hock
Pickled cranberries, caramelised apple

Dunkeld Classic Scottish Oak Smoked Salmon
Shallots, capers, chives and lemon

Salad of Roasted Butternut Squash, Spiced Lentils & Watercress (v)
Lemon, heather honey and mustard dressing

Inverawe Smoked Mackerel Pate
Pickled cucumber, fennel, radish and pink grapefruit



Roast Macsween Haggis
Mashed potatoes, bashed neeps
25ml noggin of Glenfiddich 15-year-old



Roasted Sirloin of Buccleuch Estate Dry Aged Beef
Brussel tops, braised oxtail, whisky gravy | 10 supplement

Mmushroom & Artichoke Wellington (v)
Winter brassicas, roasted mushroom cream sauce

Roasted Orkney Salmon
Potato dumplings, pancetta, cockles and salsa verde

Cullen Skink Fish Cake
Smoked haddock, creamed leeks, foraged seaweed

Braised Highland Venison & Wild Mushroom Pie
Braised red cabbage, smoked mashed potato, Hendricks's gin and juniper sauce



Highland Heather Honey Baked Cheesecake
Meringue, whisky marinated oranges

Valrhona Dark Chocolate & Fudge Tablet Pave
70% dark chocolate sauce, salted hazelnuts

Iced Cranachan Parfait
Whisky marinated raspberries, hob nobs

Steamed Cloutie Dumpling
Drambuie custard

Selection of Three Artisan Scottish Cheeses
Served with oatcakes and heather honey | 5 supplement

As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All priced includes VAT of the current rate. A discretionary 12.5% service charge will be added to your bill.