

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 Dumfriesshire Blackface Haggis

Mashed potatoes, bashed neeps

25ml noggin of Lower East Side Malt Whisky | 6 supplement



Roasted Sirloin of Buccleuch Estate Dry Aged Beef

Brussel tops, braised oxtail, whisky gravy | 10 supplement

Mushroom & 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.