

BURNS NIGHT DINNER 2020

IN ASSOCIATION WITH



ANNANDALE
DISTILLERY

£48.50

Cock~a~leekie

traditional chicken & leek broth with prune

Potted Arbroath smokies

horseradish cream, pickled cucumber, toasted sourdough

Fillet steak tartare

traditional accompaniments, toasted sourdough

Mini roast Dumfriesshire Blackface haggis

mashed potatoes, bashed neeps
25ml noggin of Annandale whisky
(supplement 5)

Scottish pheasant breast

stuffed with caramelised garlic & herbs
roast root vegetables, shallot gravy

Roasted Orkney salmon

creamed potatoes, black cabbage, parsley sauce

Meadow mushroom "Wellington"

Dorset butter puff pastry, cep & tarragon sauce

Cranachan

whisky marinated raspberries, toasted oats, honeycomb

Hot chocolate fondant

bourbon vanilla ice-cream

Selection of British farmhouse cheese

served with oatcakes & heather honey
(supplement 3)

(Dietary & vegetarian options are available on request)

BURNS NIGHT DINNER 2020

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ANNANDALE
DISTILLERY

£58.50

15-year-old Bowmore whisky cured smoked salmon
sourdough from the St John Bakery

Smoked loin of Highland wild venison
mulled wine poached pear, mustard sauce

Pressed terrine of herb-fed chicken,
artichoke & foie gras, white beans,
parsnip purée, cold pressed olive oil

Mini roast Dumfriesshire Blackface haggis
mashed potatoes, bashed neeps
25ml noggin of Annandale whisky
(supplement 5)

Roast Scottish fillet & braised shin of Buccleuch beef
potato rosti, bunched carrots, winter greens, claret sauce

Poached fillet of halibut with lobster
crushed Ayrshire potatoes, shellfish bisque sauce

Meadow mushroom "Wellington"
Dorset butter puff pastry, cep & tarragon sauce

Cranachan
whisky marinated raspberries, toasted oats, honeycomb

Hot chocolate fondant
bourbon vanilla ice-cream

Selection of British farmhouse cheese
served with oatcakes & heather honey
(supplement 3)

(Dietary & vegetarian options are available on request)