

# BURNS NIGHT DINNER 2020

IN ASSOCIATION WITH

£49.50



ANNANDALE  
DISTILLERY

## **Fine Scottish smoked salmon**

horseradish, lemon, St John Bakery sourdough

## **Potted foie gras & chicken liver parfait**

whisky chutney, pickles, toast

## **Ayrshire goats cheese dumplings**

Jerusalem artichokes, Périgord black truffles

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## **Mini roast Dumfriesshire Blackface haggis**

mashed potatoes, bashed neeps

25ml noggin of Annandale whisky

*(supplement 5)*

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## **Long braised Highland red deer & mushroom pie**

celeriac purée, glazed carrots, toasted juniper liquor

## **Cullen skink**

traditional smoked haddock & leek chowder, confit egg yolk

## **Salt baked celeriac & beetroots**

herb green sauce, cold pressed olive oil

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## **Cranachan**

whisky marinated raspberries, toasted oats, honeycomb

## **Honey, ginger & almond parfait**

macerated cherries

## **Selection of British farmhouse cheese**

served with oatcakes & heather honey *(supplement 3)*

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Coffee, shortbread, whisky truffles

# BURNS NIGHT DINNER 2020

IN ASSOCIATION WITH



ANNANDALE  
DISTILLERY

£32.50

**Fine Scottish smoked salmon**  
horseradish, lemon, St John Bakery sourdough

**Potted foie gras & chicken liver parfait**  
whisky chutney, pickles, toast



**Mini roast Dumfriesshire Blackface haggis**  
mashed potatoes, bashed neeps  
25ml noggin of Annandale whisky

*(supplement 5)*



**Cranachan**  
whisky marinated raspberries,  
toasted oats, honeycomb

**Honey, ginger & almond parfait**  
macerated cherries

*Dietary & vegetarian options will be available on request*