

The Countryman

Burns Supper

To Begin

Haggis Bon Bons with whisky & grain mustard mayonnaise (Veggie Available)

Cullen Skink (smoked haddock chowder) with Home Baked Bread

Scottish Smoked Salmon & cream cheese Roulade with Watercress & Capers (GF)

Tartlett of Butternut Squash, Scottish Blue Cheese & Walnut (V)

Pan Seared Scallops (2) with Black Pudding & Pea Puree

Main Course

Haggis, Neeps & Tatties with Whisky Jus (Veggie Available)

Pearl Barley, Mushroom & Leek Risotto finished with Scottish Cheese (V)

Balmoral Chicken, Stuffed with Haggis & Wrapped in Bacon
with grain mustard & cream sauce, roasted new potatoes & spinach

Roasted Salmon Fillet with Creamed Leeks & New Potatoes (GF)

Pan Seared Venison Loin with Rumbledethumps & Spinach (GF)
(£8 Supplement)

Desserts

Cranachan (GF)

Tipsy Laird (GF)

Clootie Dumpling with Custard

Milonaire Shortbread Cheesecake

Selection of Scottish Cheeses (GF available)
£5 supplement

Starters £8

Mains £18

Desserts £8