

Burns Night Taster

£ 75.00 Per Person | £40.00 Wine Flight

Arrival Snacks

Haggis Fritter, Bone Marrow & Swede Puree
Whisky Cured Trout, Smoked Beetroot, Trout Roe

Bread Course

Roasted Pumpkin & Rye Bread, Yeast Extract Butter

Starter

Our Smoked Haddock, Roasted Leek Puree, Potato Foam, Crispy Potato, Leek Oil

Main Course

Black Treacle Glazed Venison, Champ Croquette, Squash, Bulgar Wheat,
Red Currant Jus

Pre Dessert

Guinness, Rhubarb & Ginger

Dessert

Chocolate Orange Mousse, Malted Oat Cake, Salted Caramel Sheep's Milk Ice
Cream

Cheese Course

Hebridean Blue, Port Eccles Cake, Walnut Ketchup

Petits Fours

Whisky Chocolate Truffles
Raspberry Pate Du Fruit
Served with Tea & Coffee

Vegetarian and Vegan Menu available on next page



Vegetarian/Vegan Menu

Arrival Snacks

Haggis Fritter, Swede Puree
Whisky Cured Carrot, Smoked Beetroot, Oat Crumb

Bread Course

Roasted Pumpkin & Rye Bread, Yeast Extract Butter

Starter

BBQ Leeks, Roasted Leek Puree, Potato Foam, Crispy Potato, Leek Oil

Main Course

Black Treacle Glazed King Oyster Mushroom, Champ Croquette, Squash, Chestnuts, Bulgar Wheat, Red Currant Jus

Pre Dessert

Guinness, Rhubarb & Ginger

Dessert

Chocolate Orange Mousse, Malted Oat Biscuit, Vanilla Ice Cream

Cheese Course

Honest Blue, Port Eccles Cake, Walnut Ketchup

Petits Fours

Whisky Chocolate Truffles
Raspberry Pate Du Fruit
Served with Tea & Coffee