



Burns Night Menu Wednesday 25th January 2012- 7pm

Starters

Scotch Pie

Slow cooked and seasoned tender beef, encased in a hot water crust pastry

Tattie Soup

A freshly prepared tasty potato soup, accompanied by homemade cheese topped oatcakes

Smoked Haddock Fishcakes

Cut with fresh parsley, potatoes and finished in fresh breadcrumbs

Hotch Potch

On the bone mutton slowly simmered with green peas, broad beans, cauliflower, swede, carrots & onions. Accompanied with homemade cheese topped oatcakes

Mains

Homemade Scottish Haggis

Seasoned lambs liver haggis, accompanied by the traditional "Neeps & Tatties"

Homemade Vegetarian Haggis

Lusciously seasoned oatmeal and lentil haggis, accompanied by the traditional "Neeps & Tatties"

Kingdom Of Fife Pie

Slow roasted rabbit, pickled pork and bacon & nutmeg stuffing. Topped with a rough puff crust. Accompanied by, Rumbledethumps.

Orkney Clapshot Pie

A potato, swede, leek and chive pie, topped with a rough puff crust. Accompanied by beetroot and skirlie.



Desserts

Tipsy Laird Trifle

Almond biscuits laced with Drambuie, topped up with custard, jam, raspberries and cream

Dundee Cake

Traditional Scottish spiced fruit cake finished with toasted almonds, accompanied by cheese or clotted cream

Pitcaithly Bannocks

Fruit and nut shortbread, finished with melted dark chocolate, accompanied by clotted cream

(Skirlie – Onion and oatmeal, skirled together in the pan)

(Rumbledethumps – Potatoes, cabbage and spring onions mixed together)

2 COURSES AND A CHOICE OF A SCOTTISH DRINK* £10.00

*Choice of a pint of cask ale or 25ml measure of Malt or Carounn Gin and mixer, or a bottle