



Robbie Burns Dinner

****SAMPLE MENU-SUBJECT TO CHANGE****

Cocktail Hour

Rob Roy.

Grilled Baby Lamb Chops.

Smoked Salmon Naan Pizza.

Ham & Cheese Croquette.

Scallion, Goat Cheese Samosa.

Split Pea Pudding with House Bread.

First

Belvenie 14 year Caribbean Cask

Cock A Leekie Soup.

Chicken, Prunes, & Leeks.

Second

Glenmorangie 12 year Quinta Ruban

Meat Pie.

Slow Cooked Brisket, Pearl Onion Potato, Poached Egg, & Curly Kale.

Third

Lagavulin 16 year

Roasted Cod with Crab

Cornbread, Saffron Fennel, Tomato Broth.

Fourth

Talisker 10 year

Haggis with Neeps & Tatties

Vegetarian Haggis. with Neeps & Tatties

Fifth

Oban 14 year

Cheeses

Blue cheese, & Coulommier

Orange Cake

Orange, cardamom, ginger syrup, chocolate, whipped cream, & candied orange

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

Event Time Line

6:00- Gathering begins

6:40- Parade forms in hallway

6:45- parade begins – B.J Stephens

6:50- Introduction & welcome

7:00- Beginning

7:05- Salute to the Haggis – Leslie Sterns

7:20- Selkirk Grace – Bill Stephens

First course & Music

7:30- Second course Introduction to toasts

7:50- Toasts: To the Lassies & To the Lads – Michael Harrison, & Lorna Beveridge

8:15- Third course

8:40- To the Tartans & Scotland

8:45- Fourth Course

9:00- Toast to the Immortal Memory -Torre Peterson

9:10- To thank the staff notes from Chef Sai

9:20- Fifth Course

9:30- Closing remarks

9:35- Pipes – Salute to Clan Ross

9:40- All sing Auld Lang Syne