



Burns Night Supper

A CELEBRATION DINNER IN HONOUR OF ROBERT BURNS



COCKTAIL HOUR

ROBERT BURNS COCKTAIL

DeWar's Scotch, Sweet Vermouth, Absinthe, Orange Bitters

or

ALE OR WINE



CABBAGE ONION PAKORA

Mango Sour Cream

DUCK PIE

Tamarind Chutney

TANDOORI LAMB RACK

Mint Chutney

CITRUS SPICED CURED SALMON

Cucumber, Raita, Rye Toast



SUPPER

COCK-A-LEEKIE SOUP

Housemade Sourdough Bread & Butter

Paired With: Monkey Shoulder Scotch Blend



HERB POACHED SALMON

Creamed Cabbage & Paprika Hollandaise

Paired With: Oban 14-Year



CLASSIC & MUSHROOM HAGGIS

Gravy, Neeps & Tatties

Paired With: Lagavulin 16-Year



STICKY TOFFY PUDDING

Cardamom Ice Cream

Paired With: Fonseca 10-Year Tawny Port