

Burn's Night

SATURDAY 25TH JANUARY

BROUGHT TO YOU BY

GLENMORANGIE

**3-COURSES WITH
WHISKY PAIRING £120**

Welcome Drink: Rosemary & Thyme Spritz

Starters

Pairing: Glenmorangie Lasanta

LOCH DUARTE SMOKED SALMON
Horseradish & Chive Crème Fraiche & Oatcakes

CARPACCIO OF HIGHLAND BEEF
Thinly sliced seared beef fillet, truffle mayonnaise, aged
parmesan

VEGAN MACSWEEN HAGGIS BON BON'S *ve*
Plant cream whisky sauce

Mains

Pairing: Glenmorangie Quinta Ruban

SCOTTISH WILD VENISON HAUNCH STEAK
Celeriac puree, sautéed greens, blackberry jus

BAKED SKREI COD
Smoked Haddock "cullen skink" sauce & quails eggs

BALMORAL CORNFED CHICKEN
Roasted chicken breast with haggis wrapped in smoked back
bacon with a whisky sauce, neeps & tatties, tenderstem broccoli

WILD MUSHROOM & SWEDE KEDGEREE *ve*
Pearl barley, garden peas

Puddings

Pairing: Glenmorangie Nectar d'Or

RASPBERRY CRANACHAN PARFAIT
Traditional Scottish dessert of smooth whipped cream,
sweet honey, a dash of Glenmorangie, raspberries and
golden toasted oats

CLOOTIE DUMPLING
Clotted cream

