BURNS NIGHT MENU 2019

Friday 25th January

£27.50 per head

Selkirk Grace

Some hae meat and canna eat, -- And some wad eat that want it; But we hae meat, and we can eat, Sae let the Lord be thankit. (Burns)

T' Stairt

Puddock in the Hole

(A Puddock or taid is a craitur seemilar tae a frog/toad that bides on laund an in fresh watter. Growen puddocks can lowp faur wi their lang shanks)

Homemade Scotch Egg on a Haggis Tattie Scone and pickles

Cullen Skink

Haggis, Neeps n Tatties and wee dram

Main Coarse

Grilled Scottish salmon, garlic and white wine sauce, Tattie scone

Chicken Ballotine stuffed with haggis, clapshot and whisky cream sauce

Irn Bru glazed ham, barley and Scottish honey glazed carrots

Vegetarian haggis stuffed mushroom, Scottish marmalade glazed parsnips and purple sprouting broccoli

Puddin’

Cranachan with Glenfiddich soak berries

Shortbread with Whisky Rhubarb and Custard

Deep fried Mars Bars, Tablet and Macaroon

Scottish Cheese Selection: Caboc- Scottlands oldest cheese rolled in oats. Blue murder- Softer creamy blue cheese, Mull of Kintyre – Cheddar, rugged, bold and full of character all served with apple and carrot chutney, oat cakes and celery (£3 supplement)