

Traditional Burns Supper Menu

Monday 25th January

A nip of Auntie Rosie' s Scottish Winter Warmer on Arrival!

Scottish Haddock Fish Cakes

Served with a Craigievar Castle sauce (rich white sauce with finely chopped eggs and Scottish herbs).

Cock a Leekie Soup

Delicious Home made Cock a Leekie Soup. Made with traditional ingredients and served with rustic breads.

Haggis Sporrans

Chef' s specially prepared Haggis Sporrans, haggis wrapped in a Filo

pastry sporan and accompanied by a sweet Chilli Dip

Scottish Salmon Terrine

A Smooth Terrine of wild Salmon and herbs, set on crisp leaves and complimented with a lime mayonnaise and Toasted Rustic Bread.

McSween' s Haggis served traditionally with Neeps and Tatties

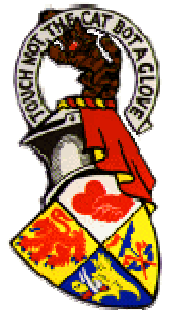
Accompanied by a cream onion sauce.

Wild Boar

Tender Wild Boar Steak gently pan fried and Served with a Gooseberry Sauce (Gooseberries are the Native fruit of Scotland)

Scottish Salmon Fillet

Gently Cooked Salmon, and drizzled with a Dill, Parsley and lemon sauce.



Sulby Glen Hotel,

Tel: 897240

for Bookings

Aberdeen Angus Porterhouse Steak

A prime porterhouse steak rolled in cracked black pepper and highland herbs, pan fired and finished with a hearty Scottish Whisky sauce.

Medallions of Highland Venison

Towered on spiced mashed potatoes, and finished with a rich port and forest berry sauce.

Burns Night Menu

Monday 25th January

The Desserts

Scottish Plum Crumble

Red Plums in a sweet syrup under a delicious shortbread crumble.

Cranachan.

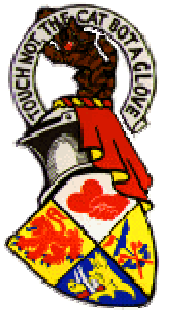
Made with Crowdie, cream, Honey and good Malt Whisky blended with Scottish Raspberries.

Selkirk Slice

Baked flaky pastry slices finished with a whipped vanilla whisky cream and topped with highland berries.

Tipsy Laird

Rich Scottish trifle but flavoured with Malt Whisky and Green Ginger Wine.



Followed By:

Scottish Cheeses and Oatcakes.

Price per person £28.50

Prizes for the best Robbie Burns Reading & Scottish Dress.

Special Accommodation Rates available.