

# Burns Night Menu

Saturday. 21<sup>st</sup> January



*(yes we Know Burn's Night is the 25<sup>th</sup> this is Sulby Glen Style)*

*A glass of Scottish Brammle kir on Arrival*

## *Roasted Pear and Dunsyre Blue with cranberries*

*Gently roasted in apple cider, port and brown sugar, filled with cranberries and sharp Dunsyre Blue cheese served on a rocket salad.*

## *Cullen Skink*

*Delicious Home made Finnan Haddock Soup. with leeks and fresh cream & Rustic Bread*

## *Scottish Salmon Fish Cakes*

*Fresh Salmon cakes & fresh garden herbs set on rocket salad with lime and a home made Tartar sauce.*

## *Baked Mushroom Tart.*

*Mushrooms and garlic gently fried then coated in a creamy sauce then set on a puff pastry tart and oven baked until golden brown..*

**Next:** *McSweens Haggis served traditionally with Neeps & Tatties , and a creamy onion sauce.*

## *Medallions of Highland Venison.*

*Towered on spiced mashed potatoes, and finished with a Forest Berry and Sloe Gin Glaze*

## *Scottish Salmon Fillet,*

*Gently Cooked Salmon, set on a bed of Rocket and accompanied by a Tarragon cream sauce.*

## *Wild Boar with bog Myrtle and Gooseberry sauce.*

*Rich and Tender Wild Boar cooked with Bog Myrtle set on a sweet potato mash with a sweet gooseberry sauce.*

## *Collops of Beef with shallots*

*Combination of sweet caramelised shallots paired with tender Aberdeen Angus Steak giving a wonderful texture and flavour to your meal,*

## *Pheasant Breast*

*Pan Fried in an oatmeal and redcurrant jelly crust, set on a bed of mash and coated in a honey and wholegrain mustard cream sauce.*

## *Scottish Apple and Bramble Frushie*

*Field brambles and orchard apples under a course rolled topping served with vanilla cream custard.*

## *Cranachan.*

*Made with cream, Honey. Toasted oatmeal and good Malt Whisky blended with Scottish Raspberries.*

## *Tipsy Laird,*

*Rich Trifle full of fruit and berries but flavoured with Malt Whisky, Sherry & Ginger Wine.*

## *Scottish Cheese Board and crackers*

*Selection of Scottish Cheese with crisp apple and caramelised red onion marmalade.*

**Price per person £25.00, *Booking only* Phone 897240**

