

Burns Night



Menu Tuesday 25th January

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

Wild Duck Pate.

Served with a Caramelised Red Onion relish and Rustic Bread.

Cullen Skink

Delicious Home made Finnan Haddock Soup. Made with leeks and fresh cream.

Haggis Spring Rolls

Chef's specially prepared Haggis Spring Rolls with a sweet Chilli Dip

Scottish Salmon Terrine.

A Smooth Terrine served with a lime mayonnaise and Rustic Bread.

Avocado & Cream Cheese with Fresh Herbs.

A famous recipe from Cringletie House.

*McSweens Haggis served traditionally with Neeps and Tatties
Accompanied by a cream 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, and drizzled with a
Tarragon cream sauce.*

Wild Boar .

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

Balmoral Steak.

*Aberdeen Angus Steak cooked to your liking
and served with a creamy whole grain mustard
and cream sauce laced with a Good Malt Whisky.*



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The Desserts

Scottish Plum Crumble

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

Selkirk Slice

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

Cranachan.

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

Tipsy Laird,

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

Followed by:

Scottish Cheeses and Oatcakes.

Price per person £25.00

Special Accommodation Rates available.

