



Burns Night Supper

Friday 25th January 2019

'The Selkirk Grace'

“Some have meat and cannot eat,
Some cannot eat and want it:
But we have meat and we can eat,
Sae, let the Lord be thank it.”

To Start

Highlander Salad: Black Pudding, Crispy Streaky Bacon, Fried Hen's Egg, Mustard Dressing.

Game Terrine: Pigeon, Pheasant & Venison Glazed in Port Jelly with Cranberry & Apple Compote.

Cullen Skink: Smoked Haddock, Leek & Potato Soup.

To Continue

Haggis Stuffed Pheasant, Neeps & Tatties, Tarragon & Whiskey Cream, Parsnip Crisps.

Tender Beef Stew, Pickled Walnuts, Braised Red Cabbage & Beetroot, Puff Pastry Lid.

Smoked Hake, Crushed New Potatoes, Buttered Broccoli & Salt Poached Duck Egg.

To Finish

Highland Sticky Toffee Pud, Toffee Sauce & Ice Cream

Cranachan: Toasted Oatmeal, Compote of Raspberries, Chantilly Cream & Petticoat Tails.

Two Courses... £16.95

Three Courses... £21.95