

Warwick Castle

Burns Night – Saturday 26th January 2019

Starter

Cock – a –leekie Soup

Traditional Scottish, warming broth with shredded prunes to sweeten

(v) Leek, Potato and Smoked Garlic Soup

Garnished with Porcini mushrooms

Piping in of the Haggis, with accompanying dram

Main Course

Cannon of Venison

With a redcurrant and port jus, accompanied by traditional Haggis, Tatties and Neeps

(v) Burns Wellington

Portobello mushrooms sit alongside pecans, dried cranberries, sweet potatoes, swede and chestnuts

Dessert

Sticky Gingerbread Pudding with Toffee Sauce

Followed by Coffee and Petit fours