



Burns Night Menu 2024

To Start

Classic Cock-a-Leekie Soup with bread
(NGCI on request)

Leek, Pea and Watercress Soup with bread
(VGN)(NGCI on request)

Main Course

Sliced Roast Beef Sirloin
topped with traditional Haggis, neeps & tatties
(NGCI without Haggis)

Spiced Cauliflower & Chickpea Roulade
with vegan Haggis, neeps & tatties
(V)(VGN & NGCI on request)

Dessert

Ginger & Pumpkin Sponge with Caramel Ice Cream & Toffee Sauce
(V)

Chocolate Orange Dessert with Vanilla Ice Cream
(VGN)(NGCI)

To Finish

Tea & Coffee served with Castle Shortbread
(V)

Please ask your guests for their specific dietary requirements prior to the event and let us know at least 14 days in advance. Please also advise your guest to speak to a member of our staff about ingredients in their meal when they take their seats. Staff may not be able to offer specific advice or make recommendations beyond the 14 common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / dining room.

