



## Burns Night Menu 2026

### To Start

Scotch broth

(NGCI)

Pea & Watercress Soup

(NGCI, VGN)

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### Main Course

Carved roast sirloin, haggis, neeps & tatties

topped with skirlie panache of vegetables and pan jus

(NGCI)

Skirlie risotto

served with wild mushrooms and thyme

(NGCI & VGN)

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### Dessert

Potted Cranachan

served with whiskey cream and shortbread crumb

(V)

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### To Finish

Tea & coffee and accompaniment

Imperial biscuit

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.



NGCI—No Gluten Containing Ingredients, V—Vegetarian, VGN—Vegan