

BURNS SUPER



THE BOAT

Catherine-De-Barnes

SATURDAY 24 JANUARY

4 Course Menu 55

STARTERS

Haggis, neeps & tattie Bon Bons, burnt leek mayonnaise **VE**

Venison salami, Parmesan, caper, chive & walnut dressing **N**

Cullen Skink - haddock chowder, sourdough roll

MAINS

Dry-aged Ribeye of beef, Rumbledethumps, roasted heritage carrot & shallot, beef jus

Balmoral chicken, parsley potato cake, purple sprouting broccoli, whisky velouté

Haggis, cheese & potato phitivier, black cabbage, smoked almonds, mushroom jus **N** **VE**

DESSERTS

Whipped Cranachan cheesecake, raspberries, toasted oat & Walkers Shortbread crumble **V**

Scottish cheese plate - Tain Cheddar, Lanark Blue, Black Crowdie, oat biscuits, fig relish **V**

Mars® doughnuts, salted caramel, honeycomb ice cream, batter scraps **N** **V**

Blackberry & pistachio trifle **N** **VE**

PETIT FOURS

Scottish Tablet **V**

Tea or coffee

WHISKY FLIGHT - 15

The Glenlivet 12YO single malt (25ml)

This blended scotch whisky offers a tidal wave of Strathisla malt and grain, and blockbuster taste notes from luxurious honey and vanilla to ripe apple.

Aberlour 12YO single malt (25ml)

The expert layering of spirit and cask has created a range of expertly crafted single malt whiskies with layers of complexity and a velvet richness.

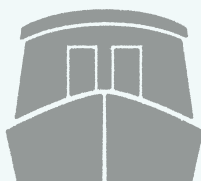
Chivas Regal 12YO (25ml)

This classic single malt has a rich and fruity taste with a long, creamy and smooth finish.

THE
GLENLIVET

ABERLOUR
EST. 1819
DISTILLERY

CHIVAS
REGAL



ALLERGY INFORMATION

V suitable for vegetarians, **VE** suitable for vegans, **N** contains nuts & / or seeds.

For full allergen and calorie information, please scan the QR code or talk to a member of the team.

A 10% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!) T&C's – For full terms & conditions please view our main menu.