## THE PRINCE OF WALES West End

# TO A HAGGIS

FAIR FA' YOUR HONEST, SONSIE FACE,

GREAT CHIEFTAIN O'
THE PUDDIN-RACE!

ABOON THEM A'YE
TAK YOUR PLACE

**BURNS SUPPER** 

### BURNS SUPPER

SATURDAY 25TH JANUARY

4 course – 45pp

We've partnered up with 3 great brands for you to enjoy as a post dinner treat!







#### **STARTERS**

Haggis, neeps & tatties, red wine sauce

Confit duck scotch egg, golden beetroot piccalilli & salt baked beetroot ketchup Scotch broth, roots, pearl barley & kale, rosemary loaf (ve)

Orange & fennel pollen Loch Etive smoked trout, cream cheese, caperberries & pickled onions

#### MAINS

Angus beef rump, sticky braised ox cheek, bone marrow crumb, wild mushroom & whiskey cream sauce Roast Scottish cod, Pink Fir potatoes, spinach, sea vegetables, buttermilk & basil oil

Tahini roast cauliflower steak, piquillo pepper sauce, sultana purée, sprouts & pecans, toasted almonds, pickled baby onions (ve) (^)

Open pheasant pie, creamed leeks, pomme purée, Delica pumpkin, kale, red wine sauce

#### **PUDDINGS**

Cranachan mess, toasted oats, Drambuie, vanilla cream, meringue & honeycomb (v)

Chocolate marquise, raspberries, Drambuie cream (v)

Orange & cardamom crème brûlée, ginger & pink peppercorn shortbread (v)

Peach tarte tatin, lime, raspberry sorbet (ve)

#### **TO FINISH**

Scottish Tablet (v)

Paddy & Scott's Coffee

Upgrade your coffee to our exclusive whiskey flight

**WHISKEY FLIGHT - 15** 

The Glenlivet 12Y0 single malt

Aberlour 12YO single malt

Chivas Regal 12YO

A discretionary service charge of 12.5% will be added to the bill at the end of your meal on the day of the event.

It is split equally between our waiting team, our bartenders and our chefs (and is greatly appreciated - thank you!).

(v) suitable for vegetarians, (ve) suitable for vegans, (^) contains nuts &/or seeds. Game dishes may contain traces of lead shot and bone fragments.