BURNS SUPPER



THE CROWN

Penn

SATURDAY 24 JANUARY

4 Course Menu 55

STARTERS

Haggis, neeps & tattie Bon Bons, burnt leek mayonnaise (V)

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. 1879 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 12.5% 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.