

# MENU

## SHARING PLATTER

Haggis and bacon croquettes, fresh salmon blinis, smooth chicken and leek soup, warm bread  
*(DF, GF & Vegan Option Available)*

## ADDRESS TO A HAGGIS (STARTER)

Haggis, neeps and tatties drizzled with a whisky cream  
*(Vegetarian Option Available)*

## MAIN COURSE

### Haggis Shepherds Pie

In a fluffy puff pastry casing,  
served on leek and blue cheese mashed potato  
surrounded by roasted turnips, carrots and swede  
*(DF & GF)*

### Fillet of Scottish Beef

Served with fondant potatoes,  
carrot puree, tenderstem broccoli, and baby beets  
drizzled with a Jameson's jus  
*(GF - Can be DF)*

### Oatmeal Crusted Salmon

Served on crushed new potatoes and roasted squashes  
with a pesto dressing  
*(Can be DF & GF)*

### Roasted Vegetable, Mozzarella and Fresh Basil Gateau

Served on a carrot and potato rosti with a fresh tomato sauce  
*(GF - Can be Vegan)*

## TRIO OF DESSERTS

*(each guest will receive)*

### Bottomless Cointreau Cheesecake

Topped with fruit compote and crushed oats

### Cloutie Dumpling with creamy custard

### Haggis Wafer Biscuit

Topped with isle of mull cheddar, caramelized red onions  
*(DF, GF & Vegan option available)*