

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

Clootie Dumpling with creamy custard

Haggis Wafer Biscuit

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