

To Start

Lamb Scotch Broth
served with Minted Dumplings

Tian of Haggis, Neeps & Tatties
with a Red Wine Jus

Finnan Haddie
on Tattie & Oatmeal Scones
served with a Poached Egg

Field Mushrooms filled with Vegetarian
Haggis and finished with a Honey &
Mustard Glaze



Address to a Haggis

Fair fa' your honest, sonsie face,
Great chieftain o' the pudding-race!
Aboon them a' yet tak your place,
Painch, tripe, or thairm:
Weel are ye wordy o'a grace
As lang's my arm.

His knife see rustic Labour dight,
An' cut you up wi' ready sleight,
Trenching your gushing entrails bright,
Like ony ditch;
And then, O what a glorious sight,
Warm-reekin', rich!

Main Courses

Stovies:- Traditional Roast Beef,
Onion & Potato Bake

Local Chicken Breast,
stuffed with Haggis, on Crushed Root
Vegetables with a Whisky Jelly
and Port & Hawthorn Jus

Haunch of Alscot Estate Venison
with Sautéed Squash & Potato,
finished with a Madeira Sauce
and Crispy Pancetta

Vegetable Haggis Kedgerree
with Oyster Mushrooms,
topped with a Soft Boiled Egg

Grilled Hot Smoked Salmon
on a Rosti Potato Cake
with Whisky & Onion Jus

Tian of Haggis, Neeps, & Tatties with a
Red Wine Jus



To Finish

Assiette of Scottish Puddings
*Sticky toffee pudding, Dundee Marmalade
Bakewell, Cranachan, & Millionaire Shortbread*

OR

Plate of Scottish Cheeses
served with Oatcakes

Lanark Blue, Orkney, Connage Crowdie

£25.95 per guest