



## BURNS NIGHT

5 COURSE DINNER 55 PER PERSON

### STONE BAKED ESSEX SOURDOUGH

Whipped Butter / Scottish Salmon Mousse

(3) (7) (9) (14)

### SNACK

#### HAGGIS SCOTCH EGG

Whiskey Sauce

(A) (3) (6) (9)

### STARTERS

#### COCK - A - LEEKIE SOUP

With Home Made Haggis Sausage Roll

(3) (6) (9) (10) (13)

#### HAM HOCK AND GAME TERRINE

Cornichons / Sour Dough / Plum  
Chutney

(3) (11) (13)

#### QUEEN SCALLOPS

Smoked Bacon / Black Pudding / Apple

(5)

### MAIN COURSE

#### ABERDEEN 8OZ FILLET STEAK

Neeps and Tatties / Haggis / Blackberry Jus

(3) (9)

#### LOCH FYNE SCOTTISH SALMON

Scottish Mussels / Heritage Potatoes /  
Capers / Butter Sauce

(5) (7) (13)

#### CAULIFLOWER

Black Cabbage / Essex Burrata /  
Mushroom

(9)

### SWEETS

#### BROWNIE

Cookie Crumble / Home Made Vanilla

Ice Cream / Berries

(1) (3) (6) (8) (9)

#### VANILLA CHEESECAKE

Toffee Sauce / Battered Mars Bar /

Caramelised Bananas

(3) (6) (8) (9)

#### SCOTTISH RASPBERRY CRANACHAN

Mascarpone / Raspberries / Oats

(3) (9) (13)

Please inform us of any allergies or dietary restrictions. All prices are inclusive of VAT.

A discretionary service charge of 10% will be added to your bill.

Dishes may contain the following allergens: (A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Milk, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin