

# *Burns Night Dinner*

Turnip fondant with whisky glazed wild mushrooms & hazelnuts

Duck liver parfait with toasted brioche & red onion jam

Cod fritter with sweet & sour sauce

*Uisquabae Cocktail*

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Beetroot cured Loch Duart salmon with soured cream,  
lamb's lettuce salad & blood orange dressing

*Château Olivier 'Blanc' 2017, Pessac-Léognan*

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Haggis raviolo with wilted spinach,  
whisky & whole grain mustard sauce

*The Macallan 12 years old Double Cask*

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Roasted Scottish Aberdeen Angus beef fillet with neeps & tatties,  
red wine & haggis sauce

*Aleofane Crozes Hermitage 2022, Rhône Valley*

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Cranachan & shortbread (v)

*Highland Park 18 years old Viking Pride*

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Coffee or tea with traditional Scottish tablet (v)

*Wednesday, 22<sup>nd</sup> January 2025*