

Burns Menu

3 COURSES - 30.95 PER PERSON

STARTERS - 7.45 EACH

POTTED BEEF ^(NGA)

Shredded beef, butter, smoked paprika, nutmeg, cayenne pepper, flat leaf parsley, sun blushed tomato chutney and crusty bread

SCOTH BROTH ^(VE)

Pearl barley & vegetable broth, crispy kale, toasted seeds, olive oil and crusty bread

STEAMED MUSSELS ^(NGA)

Creamy white wine sauce, lemon wedge, flat leaf parsley and crusty bread

ROASTED STUFFED TOMATO ^(VE) ^(NGA)

Quinoa & mushroom 'haggis', herb oil, baby spinach and flat leaf parsley

MAINS - 16.95 EACH

TRADITIONAL HAGGIS

Neeps & tatties and creamy whisky sauce

OAT CRUSTED SALMON

Smashed baby potatoes, tenderstem broccoli with a lemon & Champagne butter sauce

BALMORAL CHICKEN ^(NGA)

Stuffed with haggis and wrapped in smoked streaky bacon with neeps & tatties, tenderstem broccoli and redcurrant jus

VEGGIE STOVIE ^(VE) ^(NGA)

Traditional Scottish root vegetable & lentil stew with an oat crumb and red wine gravy

FORFAR BRIDIE

Puff pastry filled with minced beef and onion with neeps & tatties and redcurrant jus

DESSERTS - 8.45 EACH

RASPBERRY PAVLOVA ^(V) ^(NGA)

Meringue, whipped cream, raspberries, raspberry coulis and mint

BURNT CREAM ^(V) ^(NGA)

Vanilla crème brûlée with caramelised sugar topping and a pistachio & almond crumb

TIPSY LAIRD ^(V)

Layers of whisky soaked sponge, raspberries, vanilla custard, whipped cream and toasted almonds

STICKY TOFFEE PUDDING ^(V) ^(NGA)

Whisky & honey infused whipped cream



McMULLEN & SONS
Destination Inns



V - Suitable for vegetarians. VE - Suitable for vegans. NGA - Non-gluten option available. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000 kcal a day. Allergen Information. Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT.