



TOTTINGTON MANOR

BURNS NIGHT

Menu

**live bagpipes & Drum for the arrival of the
haggis, the reading & the ceremony**

a dram of whisky for all guests to toast

STARTERS

Venison Terrine with Prunes, Orange Juniper & Thyme(gfa)
Red lentil soup, creme fraiche, bacon & chive topping (gfa/pba)
Haggis, Neeps & Tatties in the Hole, Whisky Sauce (gfa)
Arbroath Smokie Pate with Oakcakes, lemon chutney (gfa)

MAINS

*Scottish Venison & Chocolate Stew, Roasted Tartan Vegetables, Creamy
Mashed Potatoes, Smoked Seasalt & Thyme (GF)*

*Cock-a-leekie Pie, Neeps & Tatties, Panfried Brussels & Bacon,
Chicken Gravy, (gfa)*

Cullen Skink Fish Stew, Potato Scone Dumplings, Crispy Sage Leaves(gf)

*Vegetarian Haggis & Root Vegetable Pie, Piped Neeps & Tatties, Hispi
Cabbage Wedge & Whisky Jus (ve)*

DESSERTS

Clootie Dumplings & Whisky Cream
Baked Cranachan Cheesecake & Raspberries
Caledonian Cream, Shortbread & Berries(gf)
Apple Frushie Tart, Ginger Ice-Cream(gfa)

£52.50 PER PERSON

12.5% Discretionary Service Charge

**PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS, FOOD ALLERGIES AND
INTOLERANCES IN ADVANCE.**

**(GF) GLUTEN FREE | (GFA) GLUTEN FREE ALTERNATIVE | (V) VEGETARIAN | (VE)
VEGAN | (V/A) VEGAN/VEGETARIAN ALTERNATIVE | (N) CONTAINS NUTS**