



## A Taste of Scotland

Friday 18<sup>th</sup> and Saturday 19<sup>th</sup> January  
4 to 7.30 pm

### **STARTERS**

#### Haggis Bonbons

Traditional Haggis, coated in Breadcrumbs with pepper sauce

#### Cock-A-Leekie Soup

Highland Broth made with Chicken, leeks and Rice

#### Smoked Salmon

Layered with Tattie Scones with a Lemon and Dill dressing

#### Cured Perthshire Smoked Duck and Venison

Selection of smoked meats with a raspberry vinaigrette

### **MAINS**

#### Chicken Balmoral

Chicken, topped with Haggis with a Whisky and Chive cream

#### Darne of Tayside Salmon

Napped with a lite White Wine and Leek sauce

#### Medallion of Beef Fillet

With a Red Wine and Tarragon Jus

#### Saute of Ayrshire Mushrooms & Roasted Pepper Stroganoff(V)

Served with a timbale of Wild Rice

All mains served with Clapshot and Spring Onion Mash

### **SWEETS**

#### Cranachan

Whisky Cream with fresh raspberries and toasted oats

#### Tipsy Laird

Traditional Scottish Trifle Laced with Drambuie

**Tea/coffee with Shortbread included**

**2 courses £16.95 3 courses £19.95**