

Ye Olde Dun Cow

Burn's Night Supper

3 Courses £30 per person

Starters

Cullen Skink – a traditional Scottish smoked haddock, onion and potato soup, served with warm crusty bread.

Crispy beer and grain mustard battered haggis fritters, with a roasted beetroot puree and fresh watercress.

Warm leek and mature cheddar cheese tart, served with mixed salad leaves.

Main Course

Roasted beef sirloin, served with haggis mash, roasted swede, tenderstem broccoli and port wine jus.

Pan roasted breast of duck, served with haggis bon bon, potato fondant, swede puree, green beans and a whisky and grain mustard cream sauce.

Pan fried fillet of salmon, served with creamed leeks, tenderstem broccoli and buttered new potatoes.

Mushroom, spinach, brie, cranberry and mixed nut wellington, served with creamed leeks and green beans.

Dessert

Traditional Scottish raspberry cranachan, served with shortbread biscuits.

Warm marmalade and whisky bread and butter pudding, served with custard or vanilla ice cream.

Glazed lemon tart, served with raspberry sorbet.