

# Evening Function 22<sup>nd</sup> & 29<sup>th</sup> January 2026

## Burns Night

*Note: For information on allergens, please consult the sheet in your menu folder. If you have any questions, please ask a member of staff.*

*3 courses with tea and coffee for £24.95*

### STARTERS

Tattie soup (mk, gf)  
Garnished with chopped chives

Haggis, neeps and tatties (mk, ccg)  
Served with a whiskey cream sauce

Smoked Salmon (fh, gf)  
Served with a lemon and dill dressing

*(Both starters are served with a warm bread roll)*

### MAIN COURSES

8oz Sirloin Steak (gf) cooked to your liking  
Served with a peppercorn sauce (mk, gf)

Lamb stew (mk, ccg)  
Cooked with pearl barley and cider

Baked Salmon (fh)  
Served on a bed of creamed potatoes and leeks (mk)

Vegetarian haggis pie (vg, ccg)  
Made with lentils and mixed vegetables topped with mashed potato

All meals are served with new potatoes, kale and roasted root vegetables

### DESSERTS

Crème Brûlée (mk, gf, v)  
Served with shorbread and whiskey soaked sultanas

Sticky Toffee Pudding (v, ccg, mk)  
Served with toffee sauce and custard

Tea and Coffee with mints

Allergy abbreviations: CLY- Celery, CCG- Cereals containing gluten, CSN- Crustations, EG- Egg, FH- Fish, LN- Lupin, MK- Milk, MLS- Molluscs, MSD- Mustard, NS- Nuts, PNTS- Peanuts, SMSS- Sesame seeds, SYA- Soya, SDE- Sulphur dioxide, GF- Gluten free. Other Codes; V- Vegetarian, VN- Vegan

For more information

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