

Robert Burns Night

❖ — **FRIDAY, JANUARY 20, 2023 • 6PM** — ❖



\$95 per person plus tax and 21% gratuity

CHICKEN CONSOMMÉ

Rich chicken soup with mushrooms, vegetables, and herbs

HAGGIS & CLAPSHOT

Savory haggis (lamb, spices, and oatmeal) with a whiskey glaze, mash of rutabaga, potato, and carrot

A TOAST OF TOMINTOUL SINGLE MALT SCOTCH WHISKY

WARM WINTER GREENS SALAD

Bitter greens, Banyul's vinaigrette topped with chèvre

BEEF, LAMB AND VENISON FRICASSÉE

Braised with winter vegetables

STICKY TOFFEE PUDDING

Toffee-topped pudding infused with dates, with scotch-scented whipped cream

CHEDDAR AND OAT CAKES

Traditional ending to a Scottish dinner

