

BURN'S NIGHT SUGGESTION

Cock-a-leekie soup.

Cock-a-leekie soup is a Scottish soup dish of leeks and chicken stock. The original recipe added prunes during cooking, and we garnish ours with a prune to add a hint of sweetness.

Haggis with 'Neeps and Tatties

Scottish classic for the night. Often brought into the room held high on a platter, to the accompaniment of a bagpiper and blessed by reciting the Selkirk Grace.

Haggis is a savoury dish containing sheep's pluck, a rich mince with onion, oatmeal, suet, spices, and salt, mixed with stock. Although traditionally encased in the animal's stomach it is now usually cooked in an artificial casing instead. The casing is split open and the delicious haggis is scooped out.

This is usually served with 'neeps and tatties. These are sometimes just a mash, but ours are roughly diced and crushed potatoes and swede enriched with butter and lightly seasoned.

Cranachen "Mess" with toasted oat crumble

Cranachan is a traditional Scottish dessert. Ours is made from a mixture of whipped cream, whisky, honey and fresh raspberries with a "Mess" twist, as it is all stirred through crumbled meringue, and finished with toasted oatmeal soaked overnight in a little bit of whisky.

Selkirk Grace

"Some hae meat and canna eat,
And some wad eat that want it;
But we hae meat and we can eat
And sae the Lord be thanket."



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Three courses,

Prices with waiter service from £25.00 pp

Minimum 25 guests, maximum 150 guests

Additions:

Table linen can be hired if required.

Drinks can be provided, charged at bar prices where permitted.

We can provide glass and staff to serve your drinks, by arrangement.

