

BURN'S NIGHT SUGGESTIONS 2018

Scottish Premium buffet idea: £16.50 pp

(providing an exquisite selection equivalent to a full main course menu)

- Scotch Rumbledumps served with a horseradish dip (potatoes, cabbage and onions, roughly shaped into balls and deep fried) (vegetarian)
- Haggis balls with redcurrant sauce
- Steak and chicken hand held miniature pies
- Leek and Tattie pies
- Beautiful selection of crudité style vegetables, served with marinated olives, hummus and freshly creamed smoked salmon pate for dipping
- Vegetarian quiche tarts with mushrooms and spinach, cooked with ricotta for a creamy finish!
- Chicken "in the heather", honey coated thighs with a hint of spice, herbs and garlic (Delicious alternative to a drumstick!!!)
- Cheeseboard and fresh crusty breads, beautifully decorated with grapes, celery and spring onions and a full range of cheeses.
- Salmon bites with whisky infused cream cheese (Choose either fresh salmon bites or smoked salmon miniature tartlets)

Scottish lighter buffet menu £11.95

(providing a lighter buffet suitable for an evening of "browsing" when dancing and enjoying a bar)

- Mixed selection of hand filled sandwiches to include smoked salmon, coronation chicken, ham, beef, brie and cranberry, cheese and pickles etc.
- Scottish 'square sausage' bites.
- Rumbledumps with horseradish
- Haggis balls with redcurrant
- Chicken in the heather drums and thighs
- Smoked salmon tarts with whiskey cream cheese and a hint of paprika
- Selection of crudités, olives and dips.

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Scottish Formal dining menu.

Ideal for Burns Night celebrations

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."*

Three courses,
Prices with waiter service begin from £25.00 pp

Additions:

Table linen can be hired if required.

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

We can provide, staff to serve your drinks, by arrangement when we are providing catering.