

BURNS NIGHT

Wednesday 21st January 2026

The Restaurant | £40 per person

6pm drinks reception in the Orangery, 7pm dinner is served



STARTERS

Cullen Skink, a Smoked Haddock, Potato, Onion and Cream Soup

Smoked Salmon and Oatcake Stack

Haggis Bon Bons with Whisky Mayonnaise

Goats' Cheese Pearls with Burnt Onion Puree

PALATE

CLEANSE

Prosecco sorbet

MAIN

COURSES

Slow Braised Beef Cheek, Pickled Walnuts with Roasted Neeps and Tatties

Rolled Lamb Shoulder, Clap Shot Potatoes, Pressed Lamb Cake and
Rosemary Gravy

Chicken Balmoral, a Chicken Breast Stuffed with Haggis wrapped in Bacon,
with a Laphroaig and Forest Mushroom Sauce

Pan Seared Salmon brushed with Heather Honey, Lemon Butter, Winter
Greens with a Scottish Smoked Salmon Cream Sauce

DESSERTS

Cranachan, a traditional mix of Cream, Whisky, Honey, Raspberries and
Toasted Oats

Sticky Toffee Pudding, Butterscotch Ice Cream

Tipsy Laird, a Scottish Trifle

Shortbread Sundae

Tea & coffee

Scottish tablet to take away

Menu choice and full payment is required by **Friday 16th January 2026**, To pre-book a table
please visit The Orangery or phone 01325 331444.

Please notify your server of any food allergies, intolerances or other dietary requirements
before placing your order.