



BURNS NIGHT MENU

22 JANUARY 2015

Pre dinner drinks and canapes in the Chapel Royal



Gamekeeper terrine with pheasant, rabbit and bacon,
pear chutney and award winning
Perthshire soda bread



Haggis, neeps and tatties



Braised Scotch beef, field mushroom,
carrot and parsnip mash, with an
Innis & Gunn whisky cask ale sauce



Vanilla roasted plum and blackberry steamed pudding
with treacle ice cream

