

Scotts Arms Burns Night

Starters

Highland Scottish Smoked Salmon Parcel

With prawn and crab mousse centre, dill & mustard dressing

Red Lentil & Tomato Soup

Crusty bread & butter

Mid-Course

Haggis, Neeps & Tatties

Steamed haggis with mashed swede & potato

Mains

Braised Rump Steak

In a rich red wine, rosemary & garlic sauce

Tipsy Chicken

Grilled chicken supreme smothered in a creamy wild mushroom
& Whisky sauce

Cheesy Vegetable Stoavie

Florets of broccoli & cauliflower with leeks & potatoes
in a creamy mustard & cheese sauce

All served with crushed tatties and curly kale

Dessert

Traditional Homemade Cranachan

Fresh raspberries layered with whipped cream,
honey & toasted oats

Coffee & Shortbread