



## Burns Night Menu 26<sup>th</sup> January 2017

### Cullen Skin

(A classic Scottish smoked fish soup with leek and potatoes)

### White and Black Pudding Fritters

(White and black pudding fried in a light batter served with a fried egg)

### Leek and Scottish Cheddar Tart

(A short crust pastry flan filled with leeks and Scottish cheddar)

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### Creamy Seafood Stew

(A seafood stew containing prawns, mussels and scallops)

### Haggis Neeps and Tatties

(traditional Haggis Served with mashed swede and mashed potatoes)

### Highland Beef and Ale Pie

(A braised beef and ale pie made with flaky pastry)

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### Marmalade and Whisky Bread and Butter pudding

(A bread and butter pudding made with marmalade and whisky served with custard)

### Orange Cranachan

(A creamy oatmeal honey and orange dessert)

### Strawberry Shortbread

(Scottish shortbread with strawberries and cream)

**£15.95 a head**

Items on the menu are freshly prepared and further allergy information is available from our staff and students

All bookings are subject to availability and late changes

