



Burns Night Supper



Wednesday, 25th January 2012

Menu

To Start

- *Cock-a-leekie soup*

Starters

- *Haggis, tatties and neeps*
- *Bloody Mary prawn cocktail*
- *Scottish Smoked Salmon*
- *Orkney roll mop Herrings, in Madiera sauce*

Mains

- *Rich Aberdeen Angus Beef casserole, with herb dumplings*
- *Grilled fillet of Salmon Balmoral*
- *Bonnie Prince Charlie Chicken breast, stuffed with Lanarkshire blue cheese with a leek and mustard sauce*
- *Venison and Red Wine Sausages, with mustard mash and rich onion gravy*
- *Smoked Haddock, with colcannon and a poached egg*
- *Baked Portabello Mushroom, filled with mull of Kintyre cheese and topped with a port and cream sauce*

Pudding

- *Scottish trifle*
- *Drambuie Crème Brûlée*
- *Scottish cheeses with oat cakes*

Coffee

- *All finished off with Filter Coffee & Scottish Shortbread*

4 courses with coffee £19.95

3 courses with coffee £17.95 (no pudding)

inclusive of 20% VAT, but not service

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