



EMPRESS OF BLANDINGS

BURNS NITE SUPPER MENU

SERVED ON MONDAY 26TH JANUARY

3 COURSE £30 | 2 COURSE £25

STARTERS

SMOKED SALMON

SERVED ON SALAD LEAVES WITH A LEMON MAYO DRIZZLE & CRUSTY BREAD

TATTIE WEDGES

TOPPED WITH HAGGIS & MELTED CHEESE

BBQ WHISKY CHICKEN WINGS

DEEP FRIED CHICKEN WINGS TOSSED IN A HOMEMADE WHISKY BBQ SAUCE SERVED WITH BLUE CHEESE SAUCE & CELERY STICKS

MAINS

HAGGIS NEEPS & TATTIES

FRESHLY CAUGHT HAGGIS SERVED WITH MASH POTATO & NEEPS & WHISKY SAUCE...
"NOT FORGETTING A WEE DRAM O WHISKY TAE WASH IT DOON WI"

VEGGIE HAGGIS NEEPS & TATTIES

A PLANT BASED VERSION SERVED AS ABOVE

THE FAMOUS RABBIE BURNS BURGER

"THIS IS A TRUE LEGEND OF A BURGER" HOMEMADE BEEF BURGER TOPPED WITH FRIED BREADED HAGGIS, SMOKEY CHEESE, TATTIE SCONES AND A DELICIOUS PEPPERED WHISKY SAUCE SERVED WITH RABBIES CAJUN FRIES
(VEGGIE VERSION AVAILABLE)

SCOTTISH STEAK PIE

DELICIOUS HOMEMADE TRADITIONAL SCOTTISH STEAK PIE SERVED WITH MIXED VEGETABLES & A CHOICE OF MASH POTATO OR CHIPS

SWEETNESS

CRANACHAN

(VEGGIE VERSION AVAILABLE)

A TRADITIONAL SCOTTISH SWEET TREAT TO FINISH OF THE YEAR WITH OATS, CREAM, WHISKY & FRESH RASPBERRIES WITH A RASPBERRY SAUCE MIX

HARRY'S ABOOOT TIME SUNDAE

VANILLA ICECREAM LAYERED WITH MILLIONAIRE SHORTBREAD CHUNKS, CHOCOLATE SAUCE & CREAM



FOOD ALLERGIES & INTOLERANCES

PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS
IN YOUR MEAL WHEN PLACING YOUR ORDER MOST OF MEALS ABOVE CAN BE GLUTEN FREE