

BURNS NIGHT MENU

2 courses £19.95 3 courses £23.95

The Opening Number

Cock-A-Leekie Soup

with crusty bread

Smoked Salmon Pate

with horseradish cream & oatcakes

Scottish Rarebit

with wild rocket salad

Homemade Haggis Scotch Egg

with watercress & apple salad

The Main Event

Haggis

traditional haggis, clapshot (neeps & tatties) a cream whisky side sauce

Scottish Venison

scottish venison medallions with a pork & fig jus, mustard mash and vegetables

Salmon Fillet

scottish salmon fillet topped with asparagus, a side of pink peppercorn sauce, crushed new potatoes and vegetables

Pheasant Breast

local pheasant breast wrapped in pancetta, a side of whisky & chestnut cream sauce, sauté potatoes and vegetables

Risotto

wild mushroom & smoked haddock risotto topped with parmesan cheese

The Finale

Heather Honey Sponge

served with a whisky cream

Clottie Dumpling

served with whisky clotted cream

Cranachan

accompanied by homemade short bread

Oat Pancakes

topped with raspberries and then drizzled with honey

If you have any dietary requirements, food allergies or intolerance please let us know as we can adapt some dishes accordingly

Booking required with £5 deposit per person

pre order needed by 24th January

arrive @7.00pm for 7.30pm seating

Please speak to a member of staff who will be happy to help with you booking requirements or contact us using the following

Email: info@theflyingbull.com Phone: 01730 89 22 85