

Celebrate Burns Night at The Green Man

Saturday 25th January sees the annual celebration of the Bard Robert Burns, and we've created three courses of Scottish inspired dishes to mark the occasion.

Enjoy a hearty Burns Night supper with dishes such as Our own Scottish Smoked Salmon Haggis, Neeps & Tatties and an irresistible Cranachan, with each course can be perfectly paired with a wonderful whisky should you fancy it.

STARTERS

Montgomery Scottish Cheddar Soufflé served with Lambs Lettuce & Sun Blush Pear Salad

Or

Our Own House-Smoked Scottish Salmon with Cream Cheese, Blinis & Lemon (GF on req)

Or

Salad of Smoked Duck Breast, Rocket, Parmesan, Candied Walnuts and Blackberry Dressing (GF - DF on req)

Or

Arbroath Smoked Haddock, Quail Egg, Chive, Lightly Curried Cream Sauce, topped with a Puff Pastry Fleuron

Or

Homemade Cream of Tomato Soup with Artisan Bread (DF on req)

MAIN COURSES

Braised Venison in a Black Pepper and Devilled Red Wine Sauce.

Served with Creamed Potato, Red Cabbage braised in Port and garnished with Parsnip Crisps.

or

Fillet of Scottish Dry Aged Beef served on a bed of Wilted Spinach

Presented with a Rich Wild Mushroom and Whisky Sauce enhanced with Creamy Blue Cheese

(supplement £6pp)

Or

Pan Roasted Fillet of Halibut, Leeks and New Potatoes in .

a Rich Lobster Cream Sauce and topped with Brown Shrimp

or

Roasted McSween Haggis, Mashed Potato, Bashed Neeps and Whisky Sauce

Or

Bonnie Prince Charlie Chicken Breast wrapped in Bacon and served with a Rich Drambuie infused Sauce finished with a touch of Cream

TO FINISH

Cranachan Cheesecake topped with Drambuie marinated Raspberries and Honeycomb

Or

“Green Man Topsy Laird”

Vanilla Sponge, Raspberries, Custard, Cream, lots of Drambuie and topped with toasted almonds

Or

Selection of Finest Scottish, English and Continental Cheese and Biscuits served with Grapes, Celery and Apple

£48.50. Per person