



THE SALT HOUSE
KITCHEN

Burns Night Wednesday January 25th 2017
£30 per person/Served from 6pm – 9:30pm

Haggis, Neeps & Tatties topped with Crispy Onions & Whiskey Jus

Scottish Wild Mushroom & Barley Broth topped with a Cheesy Dumpling. Served with Homemade Bread

Smoked Salmon & Cucumber Timbale with a Winter Leaf Salad & Horseradish Crème Fraiche

Homemade Scotch Egg on a bed of Watercress with Pickled Beetroot



A Dram of Dalwhinnie Scotch Whiskey



Slow Roasted Haunch of Venison with Roasted Root Vegetables, Rumbledethumps (Potato, Onion, Cabbage & Cheddar) & Whiskey Jus

Vegetarian Haggis & stuffed Portabello Mushrooms topped with Toasted Pine Nuts, Parmesan & Bread Crumbs on Potato Scones with Buttered Leeks

Chicken Auld Reekie (name given to Edinburgh in the days when the city was full of smoke & fog from the coal fires) Panfried Chicken Supreme, a sauce made of Smoked Cheddar, Whiskey & Double Cream with Clapshot (Carrot, Turnip & Potato) & Curly Kale

Smoked Haddock & Salmon Pie topped with Skirlie Mash (with Toasted Oatmeal) & Wilted Greens



Raspberry Cranachan: Cream, Whiskey, Honey, Oatmeal & Raspberries

Hot Marmalade Pudding served with Beckleberrys Vanilla Bean Ice Cream

Chivas Regal infused Crème Brûlée with Scottish Shortbread Fingers

Cheeseboard served with Scottish Oatcakes





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Digestifs

Hennessy / Courvoisier / Port / Sherry / Jameson's / Dalwhinnie / Buffalo Trace / Bells / Jack Daniels / Famous Grouse / Southern Comfort / Amaretto / Frangelico / Tia Maria / Kahlua / Baileys / Sambuca / Jägermeister / Drambuie /

Liqueur Coffee £3.95

Baileys Coffee

Rich espresso, Baileys Irish Cream & Thick Cream

Calypso Coffee

Rich espresso, Tia Maria & Thick Cream

Irish Coffee

Rich espresso, Jameson's Irish Whiskey & Thick Cream

Italian Coffee

Rich espresso, Amaretto & Thick Cream

Café Royale

Rich espresso, Brandy & Thick Cream

Coffees

Coffee / Decaf / Latte / Cappuccino / Americano / Espresso / Macchiato / Mocha / Flat White