



THE SALT HOUSE  
KITCHEN

**Burns Supper**

Thursday January 25<sup>th</sup> 2018

£30 per person

**To Start**

Homemade Haggis Bon Bons with a Mustard & Dalwhinnie Mayonnaise

Roasted Herring & Oats with Pickled Beets

Cock-a-leekie Terrine with Crusty Brown Bloomer- a twist on a classic featuring Chicken, Leeks  
& Prunes

Classic Scotch Broth - root vegetables, barley & oats (v)

**Intermediate**

Dram of Dalwhinnie Whisky

**Mains**

Homemade Haggis Pie, Carrot & 'Neep' Puree & Creamed Tatties, Curly Kale & Grouse Whisky  
Gravy

Scottish Salmon Fillet & Arbroath Smokie Fishcake & Champagne Butter Sauce

Pan Seared Venison Haunch with a Butternut Fondant & Bramble Puree

Stuffed Roast Turnip, filled with Wild Mushroom & Caramelised Savoy Cabbage, finished with  
a Brandy Cream (v)

**Desserts**

Cranachan & Raspberry Parfait – Cream, Whisky, Honey, toasted oats and raspberries

Deep fried Mars Bar with Beckleberry Ice Cream

Weardale Cheeseboard

Clootie Dumpling – Rich fruit pudding steamed in muslin with Drambuie Custard



## THE SALT HOUSE KITCHEN

### **Liqueur Coffee – Rich Espresso, Liqueur & Thick Cream £4.75**

Baileys Coffee - Baileys // Calypso Coffee - Tia Maria // Irish Coffee - Jamesons //  
Italian Coffee - Amaretto // Café Royale - Brandy

### **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 /

### **After Dinner Cocktails £5.95**

Baileys Flat White – Baileys, Espresso, Vodka  
Espresso Martini – Espresso, Absolut Vanilla, Kaluha  
Brandy Alexandra – Brandy, Cream, Crème de Cacao