

Burns Night Menu

To start

Cock-a-Leekie

Leek and nori terrine, chicken consommé, winter truffle
(e,f,mo,cr)

Scottish Salmon Pastrami

Blood orange, dill emulsion, oat cake
(ce,su,mu,f,e,g,m)

Potato Risotto

Wild mushroom, nettle pesto
(n,su)

To follow

'Haggis, Neeps and Tatties'

Fillet of venison, braised haunch boulangere potato, haggis, Roscoff onion, neeps, game jus
(g,ce,su)

Scottish Hake

Poached hake, spinach, confit potato, arbroath smokie sauce
(f,su,m,ce)

Celeriac Wellington

Salt baked celeriac, veggie haggis, Roscoff onion
(g,ce,su,e)

To Finish

Lanark Blue

Curried oatcakes, fig chutney
(m,g,su)

Cranachan

Raspberry cremeux, Laphroaig 10 year single malt whiskey, oat crumble, choux bun
(m,g,su,e)

Tiffin

Chocolate parfait, macerated fruit, graham cracker
(g,m,e,su)



MARQUIS
SUFFOLK

