



BURNS' DINING ROOM

*Beverage; Welcome cocktail
Entertainment; Piped to the table*

CANAPÉS

Warm confit rabbit croquet
Black Sesame & Dijon mustard mayonnaise
&

Galloway beef tartare, charcoal cracker, black garlic
Beverage; Glass of Champagne

Entertainment; Celkirk Grace

AMUSE BOUCHE

Tomato gazpacho, Israeli cous cous mix, horseradish foam

Beverage; Peated Bloody Mary

STARTER

Haggis, Neaps & Tatties, Peated Rascally & truffle cream, ewes milk gel, fried quail egg and haggis fritter

Entertainment; Address to Haggis

Beverage; Gin and Tonic

FISH

Scallop, beetroot & crab salad

Beverage; Glass of Albarino

INTERMEDIATE

White onion velouté with cheese crisp

Beverage; Glass of Sauvignon Blanc

MAIN

Venison loin & braised haunch, foies gras, boudin noir bon-bon, pear purée,
shimeji mushrooms, pommes purée

Entertainment; Address to lads & lassies

Beverage; Glass of Malbec

PRE-DESSERT

Caramel & yuzu sorbet

Beverage; Glass of Sauternes

DESSERT

Cranachan parfait

Beverage; Iced hot toddy

CHEESE

Selection of stunning world cheese to share, celery relish & artisan crackers

Beverage; Glass of Vintage Port

PETITS FOURS

Beverage; Dram of any Annandale Single Cask-Single Malt