

9 COURSE BURNS NIGHT TASTING MENU
FRIDAY 24TH & SATURDAY 25TH JANUARY 2020

ADDRESS TO A HAGGIS

1 - AON

STORNOWAY BLACK PUDDING & CONFIT CHICKEN BON BON

Te Kairanga Riesling, Martinborough, New Zealand

2 - DHA

CULLEN SKINK, HERB OIL

Aberlour 12-Year-Old Double Cask Matured

3 - TRI

BBQ LANGOUSTINE, PORK BELLY, SPINACH & LANGOUSTINE BROTH

Chablis, Lamblin & Fils, Burgundy, France

4 - CEITHIR

**SOUS VIDE CAIRNGORMS RED DEER, CURED BEETROOTS, SMOKED DOUGLAS
FIR, GAME SAUSAGE, JUNIPER & DOUGLAS FIR GIN JUS**

Shingleback, Davey Estate, Reserve Shiraz, Australia

5 - COIG

**PAN FRIED SALMON, SALTY FINGERS, LOCH FYNE OYSTER VELOUTÉ,
TEMPURA OYSTER**

Bottega Rose Gold, Venice, Italy

6 - SIA

**HAGGIS SCOTCH EGG, POTATO CROQUETTE, CRUSHED SWEDE,
WHISKY CREAM**

The Ardmore Highland Single Malt

7 - SEACHD

CUCUMBER & SCOTTISH GIN GRANITA

8 - OCHD

DEEP FRIED "MARS BAR" WITH JELLY MADE FROM GIRDERS

Amarone della Valpolicella, Classico, Italy

9 - NAOI

CRANACHAN, SCOTTISH SHORTBREAD

Robert Burns Blended Scotch – made on the Isle of Arran with the blessing of the Burns family