

BURNS NIGHT

The Crown at Turners Hill

Saturday 24th January 2026



MENU

STARTERS

Haggis scotch egg, apple sauce (DF)
Traditional scotch broth, warm crusty roll (GFA)
Potato cakes with garlic creamed leeks (VG)
Smoked mackerel pate, crostini's (GFA)

MAIN COURSE

Haggis, neeps & tatties, homemade gravy
Venison haunch steak, port & apple jus, roasted tatties &
buttered savoy (GF)
Balmoral Chicken (stuffed with haggis wrapped in bacon),
rumbledethumps, green veg & whisky cream sauce
Cullen skink, chunks of fresh bread (GFA)
Vegan haggis, neeps, tatties & rich gravy (VG)

DESSERT

Cranachan & fresh raspberries (VG)
Sticky toffee pudding & ice cream
Chocolate & Drambuie mousse, highland
shortbread (GFA)
Cheese platter, crackers, grapes & chutney (GFA)

£34.95 per person
includes a 'wee dram'

PIPER AT 7.30PM

Deposit & preorder are required to secure your booking