

Burns night menu - Tuesday 31st January

First Course

Haggis, neeps & potato hash, puy lentil & sherry vinegar jus

Or

Vegetarian haggis

Main Course

Slow cooked shoulder of pork, honey & grain mustard glaze,
savoy cabbage & bacon, crushed sweet potato

Or

Smoked haddock Cullen skink, leeks & potatoes, sourdough
croutons

Or

Sweet potato & chick pea tagine, aubergine & dates, braised rice

Dessert

Cranachan - whipped cream, toasted oats soaked in whisky,
raspberries & honey

Book now at - www.bookwhen.com/opendoor