

BURNS NIGHT
AT THE ROYAL OAK
THURSDAY 26TH JANUARY – 7.30 pm

STARTERS

BLACK PUDDING STACK

Pan-fried black pudding stacked with pan fried scallop, shellfish veloute and salad

EDINBURGH BROTH

A hearty soup with carrots, turnips, leek, pearl barley and beef stock

SMOKED SALMON PATE

Homemade and served with hot toasted muffins

MAIN MEALS

HAGGIS NEAPS AND TATTIES

Haggis served with creamy champit tatties & buttery bashed neeps

HIGHLAND GAME PIE

Venison, pheasant and Turkey Pie, buttery mash and vegetables

SALMON BALVENIE

An oven baked supreme served a whisky cream sauce, rocket & watercress salad and rumblethumps

PUDDINGS

CRANACHAN

Crunchy toasted oates layered with whisky flavoured mascarpone & raspberries, drizzled with honey

DEEP FRIED ICECREAM

Homemade Honey Icecream layered with amaretti biscuits and deep fried with homemade shortbread

CHEESEBOARD

Served with oatcakes

Toast in the Haggis the Royal Oak way
£25.00 a head

Bookings now being taken

Burns Night Menu . Thursday 26th January 2012

Simply complete the booking form below & return it with a £10.00 deposit per person

NAME										
STARTERS										
Black Pudding Stack										
Edinburgh Broth										
Smoked Salmon Pate										
MAIN MEALS										
Haggis										
Highland Pie										
Salmon Balvenie										
PUDDINGS										
Cranachan										
Deep Fried Icecream										
Cheeseboard										

Name

Address

Tel No

Time: 7.30 sit down 8.00

No in Party

Deposit Enclosed