

Wedgwood

THE RESTAURANT

BURN'S NIGHT MENU 2019

STARTERS

Mull of Kintyre cheddar and onion bread & butter pudding, mushroom ketchup, pine salt
Douglas fir cured Scottish salmon, pink grapefruit, spring onion, rye
Scotch broth, thyme dumplings

MAINS

Potato gnocchi, butternut squash, wild mushroom, sage, onions
Roast North Sea cod, Arbroath smokie, potato, leek
Loin of Perthshire venison, haggis, cocoa carrots, pickled red cabbage

DESSERTS

Warm chocolate brownie, macerated prunes, stout ice cream, hazelnuts
Very sticky toffee pudding, Caol Ila butterscotch, vanilla ice cream
Raspberry & white chocolate cranachan, whisky gel, oat crisp

If you have any dietary requirements, please do speak to a team member for further information