



**THE SALT HOUSE**  
KITCHEN

**Burns Night 2017**

£30 per person

**To Start**

Homemade Haggis Bon Bons with a Mustard & Dalwhinnie Mayonnaise

Herring & Oats with Pickled Beets

Cock-a-leekie Terrine with Crusty Brown Bloomer

Classic Scotch Broth (v)

**Intermediate**

Dram of Dalwhinnie Whisky

**Mains**

Homemade Haggis Pie, Carrot & 'Neep' Puree & Creamed Tatties, Curly Kale & Grouse  
Whiskey Gravy

Scottish Salmon Fillet served with Arbroath Smokey & Champagne Butter Sauce

Pan Seared Venison Haunch with a Butternut Fondant & Bramble Puree

Stuffed Roast Turnip, filled with Wild Mushroom, Caramelised Savoy Cabbage, finished with a  
Brandy Cream (v)



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### Desserts

Chranachan & Raspberry Parfait

Deep fried Mars Bar with Beckleberry Ice Cream

Weardale Cheeseboard

Cloutie Dumpling with Drambuie Custard

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### Liqueur Coffee – Rich Espresso, Liqueur & Thick Cream £4.75

Baileys Coffee - Baileys // Calypso Coffee - Tia Maria // Irish Coffee - Jamesons //  
Italian Coffee - Amaretto // Café Royale - Brandy

### Digestifs

Hennessy / Courvoisier / Port / Sherry / Jameson's / Dalwhinnie / Buffalo Trace / Bells / Jack  
Daniels / Famous Grouse / Southern Comfort / Amaretto / Frangelico / Tia Maria / Kahlua /  
Baileys / Sambuca / Jägermeister / Drambuie /

### After Dinner Cocktails £5.95

Baileys Flat White – Baileys, Espresso, Vodka  
Espresso Martini – Espresso, Absolut Vanilla, Kaluha  
Brandy Alexandra – Brandy, Cream, Crème de Cacao