

THE SALT HOUSE

KITCHEN

Burns Weekend – Friday 23rd & Saturday 24th January
£25 per person/Served from 6pm – 9:30pm

Haggis, Neeps & Tatties topped with Crispy Onions & Whiskey Jus

Scottish Wild Mushroom & Barley Broth topped with a Cheesy Dumpling. Served with
Homemade Bread

Smoked Salmon & Cucumber Timbale with a Winter Leaf Salad & Horseradish Crème Fraiche

Homemade Scotch Egg on a bed of Watercress with Pickled Beetroot



A Dram of Dalwhinnie Scotch Whiskey



Slow Roasted Haunch of Venison with Roasted Root Vegetables, Rumbledethumps (Potato,
Onion, Cabbage & Cheddar) & Whiskey Jus

Vegetarian Haggis & stuffed Portabello Mushrooms topped with Toasted Pine Nuts,
Parmesan & Bread Crumbs on Potato Scones with Buttered Leeks

Chicken Auld Reekie (name given to Edinburgh in the days when the city was full of smoke &
fog from the coal fires) Panfried Chicken Supreme, a sauce made of Smoked Cheddar,
Whiskey & Double Cream with Clapshot (Carrot, Turnip & Potato) & Curly Kale

Smoked Haddock & Salmon Pie topped with Skirlie Mash (with Toasted Oatmeal) & Wilted
Greens



Raspberry Cranachan: Cream, Whiskey, Honey, Oatmeal & Raspberries

Hot Marmalade Pudding served with Beckleberrys Vanilla Bean Ice Cream

Chivas Regal infused Crème Brûlée with Scottish Shortbread Fingers

Cheeseboard served with Scottish Oatcakes