

AT THE ENGLISH GRILL

BURNS NIGHT 23rd January 2025

The evening will commence at 18:30 with canapés, Champagne and cocktails in The Palace Lounge and The Leopard Room. This will be followed by a luxurious six-course dinner served in The English Grill. Entertainment includes a live performance throughout the evening by our Resident Bagpiper.

AMUSE-BOUCHE

SCOTCH BROTH

Mutton, pearl barley, winter vegetables

Perfectly paired with a glass of Lanson Le Black Réserve NV & Glenturret Triple Wood

STARTER

GRILLED LOBSTER SALAD

Pear, chicory, mâche, hazelnut & lobster vinaigrette

Perfectly paired with a glass of Ormarine, 'Etang de Sol' Picpoul de Pinet 2023 & Glenturret 10 Year Peated

MAIN

HAGGIS, NEEPS & TATTIES

Perfectly paired with a Scottish single malt whisky & Glenturret 7 Year Peated

DESSERT

CRANACHAN

Raspberry confit, vanilla yogurt mousse, Whisky jelly, oat biscuits

Perfectly paired with a glass of Montes Single Vineyard Merlot 2018 & Glenturret 12 Year

SAVOURY

STORNOWAY BLACK PUDDING SAUSAGE ROLL

Isle of Mull Cheddar cheese sauce

COFFEE, TEA & WHISKY PETITS FOURS

£120 per person, inclusive of food and paired drinks

The
GLENTURRET
HIGHLAND SINGLE MALT
SCOTCH WHISKY



All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

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AMUSE-BOUCHE

VEGETABLE BROTH

Pearl barley, winter vegetables

Perfectly paired with a glass of Lanson Le Black Réserve NV & Glenturret Triple Wood

STARTER

GRILLED CHICORY SALAD

Pear, chicory, mâche, hazelnut & blue cheese

Perfectly paired with a glass of Ormarine, 'Etang de Sol' Picpoul de Pinet 2023 & Glenturret 10 Year Peated

MAIN

VEGETARIAN HAGGIS, NEEPS & TATTIES

Perfectly paired with a Scottish single malt whisky & Glenturret 7 Year Peated

DESSERT

CRANACHAN

Raspberry confit, vanilla yogurt mousse, Whisky jelly, oat biscuits

Perfectly paired with a glass of Montes Single Vineyard Merlot 2018 & Glenturret 12 Year

SAVOURY

CARAMELISED ONION & WILD MUSHROOM SAUSAGE ROLL

Isle of Mull Cheddar cheese sauce

COFFEE, TEA & WHISKY PETITS FOURS

£120 per person, inclusive of food and paired drinks

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