



THE ENGLISH GRILL

BURNS NIGHT JANUARY 23RD 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

VEGETABLE BROTH

Pearl Barley, Winter Vegetables

Perfectly paired with a glass of Champagne

STARTER

GRILLED CHICORY SALAD

Pear, Chicory, Mâche, Hazelnut & Blue Cheese

Perfectly paired with a glass of white wine

MAIN

VEGETARIAN HAGGIS, NEEPS & TATTIES

Perfectly paired with a Scottish single malt whisky

DESSERT

CRANACHAN

Raspberry Confit, Vanilla Yogurt Mousse, Whisky Jelly, Oat Biscuits

Perfectly paired with a glass of red wine

SAVOURY

CARAMELISED ONION & WILD MUSHROOM SAUSAGE ROLL

Ilse of Mull Cheddar Cheese Sauce

Perfectly paired with a glass of port

COFFEE, TEA & WHISKY PETTIS FOURS

179 per person

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.