

# AT THE ENGLISH GRILL

## BURNS NIGHT January 23<sup>rd</sup> 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 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

£179 per person, inclusive of food and paired drinks

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.