



# 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

#### SCOTCH BROTH

Mutton, Pearl Barley, Winter Vegetables

*Perfectly paired with a glass of Champagne*

### STARTER

#### GRILLED LOBSTER SALAD

Pear, Chicory, Mâche, Hazelnut & Lobster Vinaigrette

*Perfectly paired with a glass of white wine*

### MAIN

#### 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

#### STORNOWAY BLACK PUDDING SAUSAGE ROLL

Ilse of Mull Cheddar Cheese Sauce

*Perfectly paired with a glass of port*

## COFFEE, TEA & WHISKY PETITS 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.