

Burns' Night at the Three Crowns

Thursday 25 January 2018, in aid of the RNLI

Pre-Dinner drinks in the Stable Bar, purchasing raffle tickets and placing of wine orders - guests to be seated by 8.00pm

The Selkirk Grace - Stewart Lait

To Start

Cullen Skink

Classic smoked fish soup with watercress oil

Cock a Leekie Clanger

Corn-fed chicken with creamy sautéed leeks baked in a miniature suet pastry roll with marinated wild mushrooms and sage jus

Smoked Trout and Horseradish Terrine
with chervil potato blinis and chive crème fraîche

Herby Chickpea and Puy Lentil Scotch Egg

Soft boiled hen's egg wrapped in minced chickpeas and puy lentils and coated in crispy herb breadcrumbs and served with cranberry sauce

Scotch Broth Course

(vegetarian option available)

Parade and address to the Haggis - Stewart Lait

Main Course

Smoked Salmon Fish Cakes
served with dill hollandaise, poached duck egg and watercress

Pan Roasted Venison Haunch
served with a lamb faggot, roasted roots and blackberry jus

Classic Haggis, Neeps and Tatties
served with whisky gravy and buttered tender stem broccoli

Vegetarian option available

Toast to the Lassies - Stewart Lait

Puddings

Cranachan with Scottish Shortbread
Fresh raspberries bound in whisky flavoured whipped cream, honey and topped with toasted oats

Tipsy Laird Trifle
Layers of whisky soaked sponge, fresh berries and custard topped with whipped cream and toasted almonds

Apple & Oat Crumble
with butterscotch sauce and Drambuie syrup

Reply from the Lassies

Cheddar, Red Onion Marmalade and Scottish Oatcakes

Tea or Coffee

Drawing of Raffle

Auld Lang Syne led by Stewart Lait

Pre-Order Only: £35.00 per person
£15.00 deposit per person to secure booking