



Burn's Night Celebration
Wednesday 25th January 2017



Jolly Miller Burn's Night Supper

Starters

Cock-a-leekie Soup

Traditional Burn's night chicken & leek soup

Scotch Broth

Vegetarian option vegetable and barley broth

Scottish Kippers & Eggs

Oak smoked Scottish kippers served with scrambled eggs on tomato & basil foccacia

Main Courses

Traditional Edinburgh Haggis, Neeps & Tatties

Oven baked haggis served with a whiskey sauce

Vegetarian Haggis, Neeps & Tatties

Served as above with whiskey sauce

Braised Beef in Red Wine, Neeps & Tatties

Just for the non haggis lovers slow braised beef in red wine served with rich gravy

Dessert

Cranachan

Homemade dessert of cream, oatcake, whiskey & raspberries

Strawberry & Drambuie Trifle

Ginger & Pear Bread & Butter Pudding

Served with vanilla ice cream

Coffee and Homemade Shortbread Biscuits

*We Have a Piper for the Evening to help us address the haggis and conduct all the traditional Burn's Night formalities and to entertain you during the evening with traditional music.
Scottish Dress & Kilts Optional !!*

As places are limited and serving is in one sitting we would ask you to reserve your place as soon as possible and a pre order may be required to keep service smooth

£25.00 per person



***Serving at 7.30pm
Booking advisable***

