

# THE RIFLEMAN INN



## *Burns Night 25<sup>th</sup> January*



### Starters

#### **CULLEN SKINK**

This traditional Scottish recipe is made from smoked haddock, floury potatoes and cream.  
The perfect starter for a Burns' Night supper

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#### **COCK-A-LEEKIE SOUP**

Traditionally, cock-a-leekie soup is eaten to celebrate Burns Night.  
Why not enjoy as a starter to haggis or have a big bowl as the main meal.

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#### **SMOKED SALMON**

Smoked salmon with lemon, wild rocket & cracked black pepper.

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#### **PARCEL OF HAGGIS**

pastry, chutney, beetroot and leek are used to make these parcels of haggis.  
Vegetarian haggis is also available.

### Mains

#### **SUCCULENT BRAISED VENISON**

Venison benefits from long, slow cooking & this Scottish dish develops a beautifully earthy sweetness

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#### **TRADITIONAL HAGGIS, TATTIES AND NEEPS**

There can be no Burns night supper without a dish of traditional Haggis, Tatties and Neeps.  
Be it a traditional meat or a vegetarian one.

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#### **KEDGEREE**

If you don't fancy haggis try this Scottish-inspired smoked haddock kedgerie, it's simply  
smoked haddock, eggs, rice and coriander.

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#### **CHICKEN BALMORAL & PEPPERCORN SAUCE**

Stuffed with haggis, served with mash, neeps & roast root vegetables

### Dessert

#### **WHISKY TRIFLE**

Trifles are another traditional Burns Night treat & this Whisky trifle is bound to go down well!

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#### **CRANACHAN**

Cranachan is one of the most traditional Scottish desserts, made with raspberries, cream, oatmeal & honey.

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#### **STRAWBERRY & CREAM SHORTCAKES**

Strawberries & cream sandwiched between sugary sweet shortbread biscuits,  
a flavour combination that never fails to please.

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#### **HOT CHOCOLATE FUDGE CAKE**

Rich warm fudge cake served with cream or ice cream

**2 Courses £21.95 3 Courses £26.95**

£5.00 per person deposit required  
for confirmed bookings.

All meals must be  
pre-ordered

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