

## BURNS NIGHT SPECIALS AT BROWNS

### THREE COURSES 37 THREE COURSES WITH WHISKY PAIRINGS 54

#### STARTERS .....

Pair with Glenfiddich 12 year old, creamy with a smooth and mellow finish

#### PAN-SEARED SCALLOPS & PANCETTA

Cauliflower purée, Parmesan, gran reserva sherry vinaigrette

#### HAGGIS SCOTCH EGG

Haggis, sausage, Copper Maran egg, watercress & radish salad

#### SCOTTISH SMOKED SALMON & HORSERADISH CRÈME FRAICHE

Capers, lemon, toasted ciabatta

#### MAINS

Pair with Glenfiddich 15 year old, mellow, warm and spicy flavours

#### **BALMORAL CHICKEN**

Haggis stuffed grilled chicken breast, smoked bacon, whisky sauce, chive mash

#### HAGGIS, NEEPS & TATTIES

Aromatic mixed spices, creamy mashed swede, mashed potatoes, red wine jus

#### SEAFOOD STEW

Mussels, king prawns, heritage potatoes, baby spinach

#### 16oz CHATEAUBRIAND FOR TWO (10 supplement)

Fries, onion rings, watercress and whisky sauce

#### DESSERTS .....

Pair with Balvenie 12 year old, a classic after-dinner malt with rich and complex character

#### CRANACHAN (V)

Smooth whipped cream, sweet honey, a dash of whisky, raspberries, golden toasted oats

#### STICKY TOFFEE PUDDING (V)

Bourbon vanilla ice cream, salted seed granola, brandy snap tuille

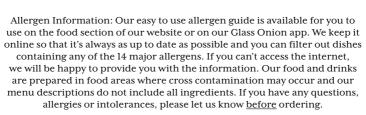
#### BRAMLEY APPLE & BLACKBERRY CRUMBLE (V)

Stem ginger ice cream





# BURNS NIGHT SPECIALS



(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. \*= this dish contains alcohol.

All calories are correct at the time of menu print. Live nutrition information is available online.

All items are subject to availability.