



Old Bakehouse Burns Night Supper

Friday 24th
January 2020

The Selkirk Grace

Starters

Homemade traditional scotch broth.

*Smoked salmon mousse, gin and tonic cured salmon,
pea, mint & lemon puree with pea shoots.*

Haggis Course

*Mac Sween's traditional Haggis, neeps, tatties and whisky gravy.
(Piped in and addressed by Ian Davidson and toasted with a glass of Whisky)*

Main Course

*Roasted Bubbly Jock or
fore rib of Aberdeen Angus beef with all the trimmings.*

*Cullen skink~ Smoked haddock, potato and leek soup served with
chunky wholemeal bread.*

Desserts

Raspberry Cranachan.

Honey & Whisky crème brulee with homemade shortbread.

£27.50 per person

