

# ❧ BURNS NIGHT SUPPER ❧

## SAINT ANDREWS SOCIETY

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### APPETIZER

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#### HAGGIS, NEEPS, AND TATTIES IN A WHISKY SAUCE

- ground lamb, lamb liver and kidney, oats, apples, whiskey and spices (haggis), mashed potato, mashed turnip

### SOUP AND SALAD

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#### COCK A LEEKIE SOUP

- chicken thigh, reduced chicken broth, leeks, barley, celery

#### LEEKIE GREEN SALAD

- Mixed Green Salad with Butter Leeks, Cherry Tomato, Cucumber and Honey Balsamic Dressing

### ENTRÉE

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choice of

#### SIRLOIN STEAK 8OZ

- cranberry glaze

#### SEARED SALMON

- garlic dill butter

#### RUMBLEDETHUMPS

- onion, turnip, potato, cabbage, mild cheddar

### SIDES

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choice of

#### CREAM SPINACH

#### THYME ROASTED VEGGIES

- carrot, brussel sprouts, onion, bell pepper

### DESSERT

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#### CRANACHAN

- organic raspberry, heavy cream, spiced whisky oats

### WHISKEY AND CHEESE TASTING

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#### GLENDRONACH 12Y

- - paired with Aged Cheddar

#### GLENDRONACH 18Y

- - paired with Gorgonzola