

THE SHELBURNE RESTAURANT at Bowood

Burns Night Dinner Menu



Amuse-bouche

Cock-a-leekie (D, G, SL)

Starter

Scottish Game Finkadella, Savoy Cabbage (EG, G)

Fish Course

Cullen Skink (D, EG, F, G)

Main Course

Haggis, Neeps and Tatties, Whisky Sauce (D, G, SL)

Dessert

Cloutie Dumpling, Scottish Mule Custard (D, EG, G, SL)

Cheese

Isle of Mull, Oatcakes, Chutney (D, G, SL)

Coffee & Truffles (D, N, SL, V)

Please speak to your server prior to ordering your meal if you have any specific allergies or dietary requirements.

Every effort is made to ensure our dishes are allergen free, but there is a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN | (MO) MOLLUSCS | (M) MUSTARD | (N) NUTS
(PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN

Please note a discretionary service charge of 10% will be added to your bill.