

Burns Night

AT THE TEA JUNCTION



SAT 28 JAN

7pm

Amuse Bouche

Cured Scottish salmon with gin & cucumber jelly
Home infused cucumber gin with prosecco

An Ode to The Haggis

Haggis bon bon with a whiskey & mustard sauce
Scotch whiskey / cherry brandy / martini bianco / orange juice

Tam o' Shanter

Arbroath Smokie (smoked haddock) & leek tartlet
Peach schnapps / blue curacao / vodka / sprite

Highland Fling

Roast Aberdeen angus beef sirloin with jus & neeps & tatties
Gin / cointreau / irn bru

Chef's Cranachan

Raspberry sorbet, whiskey gel, oat flapjack & honey cream mousse
Drambuie / chambord / vodka / half & half

Auld Lang Syne

Scottish tea & shortbread
Home infused earl grey gin / fresh mint / fresh lime / brown sugar / soda water