

Burns Night

AT THE TEA JUNCTION



SAT 3 FEB

7pm

CHEF: RICHARD CROOKS

Cullen Skink

Smoked Haddock & Potato Chowder
Home infused cucumber gin / prosecco

An Ode to The Haggis

Haggis Croquettes, Bramley Apple & Mustard Sauce
Scotch whiskey / cherry brandy / martini bianco / orange juice

Highland Fling

Scottish Smoked Salmon Pate served with toasted Sour Dough
Gin / cointreau / irn bru

Chicken Balmoral

Chicken Thigh Stuffed with Haggis Wrapped in Bacon, Mash & Suede Puree
Dark Rum / lime juice / ginger beer / angostura bitters

Cream Crowdie

Traditional Scottish Dessert of Raspberries, Sweet Cream, Honey Oats & Whiskey
Drambuie / chambord / vodka / half & half

Bonnie Prince Charlie

Drambuie Macaron
St. Germain / drambuie / orange bitters / prosecco

Burns Night

AT THE TEA JUNCTION



SAT 3 FEB

7pm

CHEF: RICHARD CROOKS

VEGETARIAN VERSION

Cullen Skink

Leek & Potato Soup

Home infused cucumber gin with prosecco

An Ode to The Haggis

Roast red pepper and sun-dried tomato Croquettes

Scotch whiskey / cherry brandy / martini bianco / orange juice

Highland Fling

Mushroom & Walnut Pate Pate w/Sour Dough

Gin / cointreau / irn bru

Tam o' Shanter

Aubergine stuffed with Veggie Haggis, Mash & Suede Puree

Dark Rum / lime juice / ginger beer / angostura bitters

Cream Crowdie

Traditional Scottish Dessert of Raspberries, Sweet Cream, Honey Oats & Whiskey

Drambuie / chambord / vodka / half & half

Auld Lang Syne

Drambuie Macaron

St. Germain / drambuie / orange bitters / prosecco