

# The Vine Tree Burns Night Supper Menu



A Bread Board with Fife Seed Bread & Farmhouse Butter



Potted Handpicked Brown & White Hebridean Crabmeat  
With Piquant Avocado & Melba Toast

The Crofters Original Warming "Cock a Leekie Soup"

The Finest Scottish Oak Smoked Salmon with **Oban** Scented Crème Fraîche  
Presented on Barley Blinis with Citrus Dressed Baby Leaves



The Famous Macsween Haggis from Edinburgh with Mash & Bashed Neeps

Char-Grilled Rabbie Burns Sirloin Steak  
With a **Black Famous Grouse** Mushroom Cream  
Roasted Winter Vegetables & Dauphinoise Potatoes

Roast Fillet of South Uist Organic Salmon with a Saffron Mussel Beurre Blanc  
Fine Green Beans, Burst Vine Cherry Tomatoes & Parsley New Potatoes



Raspberry Cranachan with **The MacAllan 10 Year Old**

**Glenmorangie Original Ten Years Old** Whisky Toddy Crème Brûlée  
Presented with Highland Heather Shortbread

An Artisan Cheese Board -  
With Scottish Oat Cakes, Grapes & Apricot Ginger Chutney with a Hint of **Laphroaig 10 Year Old**



£35.00

Service is at Your Discretion and is Equally Shared Amongst The Whole team - Thank You!  
For Tables of 8 or More a 10% Service Charge will be Added to Your Bill