

# Julian's Restaurant



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## Burn's Night Menu

Six Courses - £29.95 per head

Wednesday 25<sup>th</sup> January 2012

(Featuring "Robbie" our Real Scottish Piper)



### *Cock O'Leekie Soup*

Scottish chicken and prune broth.

Served with home baked bread rolls and butter



### *Haggis and Clapshot*

*(Lady Logins 1856 recipe for Haggis consisted of deer's liver and lamb's liver)*

*Traditionally accompanied by the Scottish Piper and a straight malt whiskey (For the Chef!)*

Served with mashed potato and turnip



### *Grilled Fillet of Salmon*

Fillet of fresh salmon. Served with a watercress sauce.



### *Roast Loin of Aberdeen Angus*

The Aristocrat of beef roasted and served with roast potatoes, fresh vegetables and baked pudding.



### *Chocolate Kaber*

Dark chocolate log with brandy soaked raspberries and cream.

OR

### *Selection of Scottish Cheeses and Oatcakes*

Various cheeses served with oatcakes, celery and grapes



### *Freshly Brewed Coffee and Mints*

