



BURNS NIGHT

At the Salisbury

23rd & 24th January 2019

3 Courses £39.00 per person

Traditional Scotch Broth

Severn and Wye Smoked Salmon malted bloomer & lemon

Haggis, Black Pudding & Pork Scotch Egg

Pearls of Melon raspberry sorbet

Traditional Haggis with chappit neeps and tatties

Chicken Supreme with mushroom duxelle

Braised Blade of Beef with horseradish mash and red wine jus

Salmon on a bed of linguine with creamed spinach & mushroom sauce

Ham and Haddie Pie filo pastry & new potatoes

(shredded ham & smoked haddock in cream sauce)

Roasted Vegetable Wellington with tomato and black olive sauce

Homemade Vanilla Crème Brulee

Homemade Raspberry Cheesecake

Cloutie Pudding

A Selection of Cheese with oatmeal biscuits




A Tassie O Bean Bree

Coffee with shortbread fingers

Address to the Haggis ~ Dennis Ruttledge

Piper ~ Tony Boyle / Drummer ~ Andy Reid Dancers From the Harpenden Dance Group

WWW.SALISBURYARMSHOTEL.CO.UK
01992 583091

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