



Burns Night at the Salisbury
Thursday 26th & Friday 27th January 2017

Traditional Scotch Broth with Croutons
Arbroath Smokie Pate with Toast & Lemon
Apple, Black Pudding and Smoked Bacon Salad
Pearls of Melon and Raspberry Sorbet



Traditional Haggis
Served with Chappit Neaps and Tatties

Braised Blade of Beef with Horseradish Mash & a Red Wine Sauce
Supreme of Chicken with Mushroom Duxelle
Salmon wrapped in Filo Pastry with Spinach and Lemon Butter
Roasted Vegetable Wellington with Tomato and Black Olive Sauce



Homemade Raspberry Crème Brulee
Homemade Chocolate Fondant
Cloutie Pudding
Exotic Fresh Fruit Salad
A Selection of Cheese with Oatmeal Biscuits



A Tassie O Bean Bree
Coffee with Shortbread Fingers

£37.50 per person

Address to the Haggis Dennis Ruttledge
Piper Tony Boyle Drummer Andy Reid
Dancers From the Harpenden Dance Group