

| Burns Night Menu |

Friday 24th January 2020

Starters |

- o | 'haggis' stuffed portobello mushroom with watercress. (V)
- o | chicken, leek, onion and carrot soup with park bakery garlic croutons.
- o | laphroaig whiskey cured salmon gravadlax, cucumber and tonka beans.

Main Course |

- o | lightly spiced 'haggis' parcels with a creamy mashed potato, garden peas and plum sauce. (V)
- o | roasted topside of beef, traditional haggis with highland vegetables, neeps and tatties.
- o | aberdeen angus beef and vegetable stew with sunflower and linseed granary sliced bread.

Desserts |

- o | raspberries, cream, toasted oatmeal and whiskey cranachan. (V)
- o | warm oranges in a spiced whiskey on a vanilla mascarpone. (V)
- o | marmalade and whiskey fruit bread and butter pudding. (V)

Extras | *(additional £5.95)*

- o | two person cheese board variety with mixed crackers, oatcakes and accompaniments. (V)
- o | three shot samples of single malt scottish whiskeys.

To Finish |

- o | freshly filtered brian wogan coffee. - other speciality hot drinks available on request.
- o | liqueur coffee with selected liqueur of your choice.

(V) – all items marked with this symbol are suitable for vegetarians.
Haggis on vegetarian options is a meat substitute for the occasion.

From only £25.95 per person

Food served from 8pm

Booking and pre-order required:

01275 332120 | info@thestokeyn.co.uk

| Burns Night Menu Pre – Order Form |

Friday 24th January 2020 – 20:00pm

Reservation Name: _____

Table Size: _____

Contact Number: _____

Amount enclosed: £_____

Please tick all applicable boxes and inform of quantity required per table.

*Pre-order forms must be completed and handed in by **Monday 20th January 2020.***

Starters |

- ___ 'haggis' stuffed portobello mushroom with watercress. (V)
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Desserts |

- ___ raspberries, cream, toasted oatmeal and whiskey cranachan. (V)
- ___ warm oranges in a spiced whiskey on a vanilla mascarpone. (V)
- ___ marmalade and whiskey fruit bread and butter pudding. (V)

Extras | (*additional £5.95*)

- ___ two person shared cheese board variety with mixed crackers, oatcakes and accompaniments. (V)
- ___ three shot samples of single malt scottish whiskeys.

To Finish |

- ___ freshly filtered brian wogan coffee. - other speciality hot drinks available on request.
- ___ liqueur coffee with selected liqueur of your choice.

I enclose the deposit of £10.00 per person to reserve my table and confirm my booking.
I understand that this deposit is non-refundable; totalling the amount of: £_____

Signed: _____

Dated: _____