



THE CADOGAN ARMS

VEGETARIAN BURNS NIGHT MENU



£70 per person

including a 'Bonnie Bramble' welcome cocktail,
made with The Singleton 12yr, Oloroso, Raspberry, Lemon & Toasted Oats,
and a dram of The Singleton 12yr

AMUSE

SALT-BAKED BEETROOT CARPACCIO

Pickled Cucumber, Dill & Cashew Cream, Oatcakes



STARTER

VEGETARIAN HAGGIS CROQUETTE

Whisky & Mustard Cream, Crispy Leeks



MAIN

BAKED SAVOY CABBAGE

Wild Mushrooms, Barley, Hazelnuts, Celeriac Purée



DESSERT

DARK CHOCOLATE & PEATED WHISKY TART

Salted Caramel, Atholl Brose Ice Cream

