



# THE CADOGAN ARMS

## BURNS NIGHT MENU

£85 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

#### WHISKY-CURED SCOTTISH SALMON

*Pickled Cucumber, Dill & Crowdie Crème Fraîche, Oatcakes*

### STARTER

#### HAGGIS, NEEPS & TATTIES CROQUETTE

*Whisky & Mustard Cream, Crispy Leeks*

### MAIN

#### ROAST RUMP OF SCOTCH BEEF

*Bone Marrow Gratin, Smoked Bacon, Cabbage, Red Wine Sauce*

### DESSERT

#### DARK CHOCOLATE & PEATED WHISKY TART

*Salted Caramel, Atholl Brose Ice Cream*



# 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*