



BURNS NIGHT 2025

£60 PER PERSON

STARTER

Whisky Cured Avington Trout
Seeded Cracker

or

Leek and Potato Soup
Warm Baguette

Address to a Haggis

'Fair fa' your honest, sonsie face, Great Chieftain o' the Puddin'-race!'

MAIN

Haggis Stuffed Beef Wellington
Neeps and Tatties, Season Greens, Red Wine Gravy

or

Salmon en Croûte
Mashed Potato, Season Greens, Lemon Butter Sauce

Silver served haggis, accompanied by our piper

DESSERT

Cranachan
Oats, Whisky Cream, Raspberry

or

Selection of Cheese and Crackers
Seasonal Chutney

Glenmorangie 10yr to finish

Traditional bag pipes to close the evening

Some of our vegetarian dishes can be made plant based on request. Please notify a member of our team if you have any allergies or ask for further allergen information. A discretionary 12.5% service charge is added to the bill. All prices are inclusive of VAT.



THE
CHESTNUT
HORSE