Burns Lunch Menu



Starters

Leek and Potato Soup

Haggis Neeps and Tatties

Kedgeree Spiced Haddock Fishcakes with Curry Mayonnaise

Warm Salad of Bacon, Black Pudding and Tomato, served with a Poached Hens Egg

Mains

Balmoral Chicken, Creamed Leeks, Mash Potato and with a Whiskey Cream Sauce

Braised Feather Blade of Beef, Carrots, Kale, Clapshot

Pan Fried Salmon with Parsley Butter, Crushed New Potatoes and Ribbon Vegetables

Cheddar and Leek Tart, Oat Crumble Crumb

Please see our guide to allergens and other information at the bottom of this page.

Desserts

Tipsy Laird, Whiskey Soaked Sponge, Winter Berries, Custard, & Cream

Sticky Toffee Pudding, Toffee Sauce, Ice Cream

Oat Granola, Raspberries, Whiskey, Cream (Cranachan) (GF)

East Avenue Tunnocks Teacake, Shortbread, Chocolate & Marshmallow (Can be GF)

3 Courses **£17.95**

Tea/Coffee Additional £2.00

Lunches – Thurs & Fri Arrival 12 noon / 12.15 pm / 12.30

Click here to see available dates

Allergies

Please make a member of our team aware of any food allergies or intolerances.

Dairy Free (DF) Gluten Free (GF) Suitable for Vegetarians (V) Prices include VAT

Credit Card Payment only Groups of 8 or larger please pay in one transaction

Gratuities are welcome, which go towards student trips.

Menus may change if items are not available but in most cases, a like-for-like substitution will be made.

Please contact Sue Lyons
To Make a Booking

email: Restaurant.ec@shcg.ac.uk
Sue.Lyons@shcg.ac.uk









