



PEAK EDGE HOTEL
RED LION RESTAURANT

BURNS NIGHT CELEBRATION

STARTERS

Cock-A-Leekie Soup (V on request)
Bannock bread, black pepper & rosemary butter

Walton Lodge Beef Scotch Egg
Parsnip purée, sticky whisky sauce

Arbroath Smokie Fishcake
Creamed leek, green pea medley

INTERMEDIATE

Haggis Croquette
Celeriac purée

MAINS

Venison Medallion
Homemade venison suet pudding, neeps and tatties, glazed baby turnip, red wine sauce

Salmon en Croute
Confit potato, truffled Jerusalem artichoke purée, sauteed girolle, savoy cabbage, tarragon cream

Heather Honeyed Parsnip Tatin (V)
Braised onion compote, scorched chicory, Madeira & thyme Dressing

DESSERTS

Raspberry Cranachan (V)
Meringue, whisky cream, raspberry, oatmeal granola

Apple & Blackberry Tipsy Laird (V)
Treacle sponge, custard, chantilly

Orange & Ginger Cloutie
Drambuie anglaise

(V) Vegetarian

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies.

Some dishes can be adapted, please ask a member of the team who will be delighted to assist you.

We regret that we cannot guarantee our dishes are totally nut-free.

