

Burns Night Menu - 25th January 2012

3 courses for **£29.50**

Cullen skink, smoked haddock, potato and onion soup

Haunch of Balmoral venison “cottage pie”

Traditional haggis with neeps and tatties

Seared Scottish salmon, Arbroath Smokey potato cake, wilted spinach, whisky cream

Cranachan, whipped cream, raspberries, honey and whisky

Selection of Scottish chesses, Dunsyre blue, Crowdie, Isle of mull cheddar, Scottish oat cakes, celery

Please call ANDREW RHODES on 0207 969 3828 or email andrew_rhodes@doylecollection.com for more information

A 12.5% discretionary service charge will be added to your bill. We are committed to the code of best practice in service charges.

Some dishes may contain nuts or nut traces

Please provide any allergy or dietary requirements upon booking

All menu prices are inclusive of VAT at the current rate

Burns Night menu pre orders are to be confirmed 2 weeks in advance - one starter, one main and one dessert to be chosen for all guests

A £10.00 per person non-refundable deposit is required to confirm bookings

Full payment is required 2 weeks prior to the event

Cancellation policy one month prior to the event 50% of the bill; 2 weeks prior to the event 100% of the bill

Children Policy: Children under 3 years of age are complimentary

Children aged 4-12 years of age are half price