

# Real Food Cafes Annual

## Burns Night Supper



### Address to a Haggis

But mark the Rustic, haggis-fed,  
The trembling earth resounds his  
tread.

Clap in his walie nieve a blade,  
He'll mak it whissle;  
An' legs an' arms, an' hands will  
sned,  
Like taps o' trissle

Robert Burns ~ 1786

### To commence

Haggis with homemade oatcakes

### STARTER

#### Scotch Broth

Peasant style chunky vegetable soup

#### Tayside Tang

Orange and cheddar salad

### MAIN

#### Marys Little Lamb

Slow cooked tender shank with gravy, tatties and neeps

#### Braemar Trout

Poached trout with zesty rice, veggies and marmalade sauce

#### Balmoral Chicken

Haggis stuffed and bacon wrapped chicken with a  
whiskey herb gravy, tatties and neeps

#### Scotch Egg

Hard-boiled egg encased with ground beef and breaded, topped  
with mustard sauce, neeps and tatties

#### Yer Suppers Ready

Battered sausage or cod served the traditional way with mushy  
peas and tartar sauce.

### SWEETS

Och aye the noo

#### Jamie's Ma's Apple Crumble and custard

The secret recipe, here in Creston

#### Colour of the Moors

Raspberry, chocolate and vanilla cheesecake.

24.95 Per person



In order to accommodate all the other Scott's, we  
set aside an hour and a half per service - please  
don't give us any reason to release Braveheart to  
clear the place.