

Real Food Cafes Annual

Saturday January 26th 2019

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

Cullen Skink

A hearty smoked fish soup

Tayside Tang

Orange and cheddar salad

MAIN

Queen Marys' Little Lamb

Slow cooked tender shank with gravy, tatties and neeps

Braemar Trout

Poached trout with zesty rice, veggies and marmalade sauce

Rampant Chicken

Breaded chicken breast with honey
whiskey herb gravy, tatties and neeps

Yer Suppers Ready

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

SWEETS

Och aye the noo

Dundee Cake

A fruitcake with almonds whisky and orange

Tipsy Laird

A trifle of raspberries, custard, sponge and cream

\$24.95 per person + tax



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.