

BURNS' NIGHT

STARTER

Cock-a-leekie 'Chefs Way'

Chicken broth and poached chicken and spring vegetables served with an Ailsa Craig goats' cheese toastie

Intermediate

Haggis, Neeps & Tatties

Haggis and quail scotch egg, swede puree, potato fondant with whisky and honey jus

MAIN COURSE

Roast Loin of Venison

Rumbledethumps potato, venison suet pudding, with whisky glazed carrots and a rich game jus

DESSERTS

Chocolate And Heather Honeycomb Tart
with cranachan ice-cream

Drambuie To Finish

£49.95pp

Vegetarian and any dietary requirements can be catered for with prior notice

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VO) Vegan Option
Please speak to a member of staff if you have any special dietary requirements

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