



walter de cantelupe inn

Free House ~ Restaurant ~ B&B

Saturday 28th January 2012

Burns Supper Menu. £28.50 per person

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Arbroath Smokies

Cream of Spinach & 'Sourocks' Soup

Potted Scotch Beef with soda bread

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Address the Haggis

Choice of either traditional or vegetarian haggis

Made by Macsweens

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Aberdeen Angus Beef Olives

Parcels of prime beef, braised
with mushrooms, shallots, red wine

Pentland Croquettes ✓

Deep-fried croquettes made with Pentland Hills Brie
and a spot of whisky - Served with a tossed salad

Baked Trout with Whisky Stuffing

Scotch Hotchpotch

Where appropriate, the main courses are served with neeps and tatties

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Drambuie and Scottish Raspberry Trifle

Hot Bramley Apple and Cranberry Pie with thick custard

A plate of Scottish cheeses with oatcake biscuits & celery

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Coffee served with Whisky and Ginger Tablet

Renditions of Burns prose punctuate the evening

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Ingredients are sourced from local suppliers, if possible, who, in turn, aim to provide us with quality food.

All seats bookable. Table reservations only. In order to serve you your preferred choice of dishes, we do accept your food order in advance by email (martin@walterdecantelupe.co.uk), fax or just pop in to the Inn. This helps reduce over-production and allows us to maintain best value for the one-off Saturday evening menu.

[Click here to Reserve a Table](#) ~ www.walterdecantelupe.co.uk ~ Facebook www.bit.ly/walterdecantelupeinn