



Rabbie Burns supper at The Three Crowns, Askett on Saturday 27 January 2024

6:30pm Stable bar for pre-dinner drinks and sale of raffle tickets in aid of Dementia UK.
Piper Neil Esslemont plays welcome greeting to guests on arrival and to dinner.

7:15pm Crowns restaurant - Guests seated - The Selkirk Grace – Stewart Lait

Home-made traditional chicken Cock-a-leekie soup or Scotch broth (vegan) with sourdough bread
Scottish smoked salmon with prawns, crayfish, melon and bloody Marie sauce
Scottish oatcakes topped with halloumi, melon and mint salad

The Main event - Parade and address to the Haggis - Stewart Lait, Chef & Piper Neil

Classic Haggis, neeps and tatties served with whisky gravy and buttered tender stem broccoli.
***Vegan Haggis** available

Scottish salmon and prawn fishcakes with cullen skink sauce on the side, neeps and tatties
with buttered tender stem broccoli

Chicken Balmoral with whisky gravy, neeps and tatties, with buttered tender stem broccoli

Scottish beef sirloin cooked medium rare with a mushroom, shallot and whisky sauce,
served with neeps and tatties, with whisky gravy and buttered tender stem broccoli
(Supplement £5.00)

Toast to the Lassies – TBC - Short interval and Medley by piper Neil Esslemont

Cranachan - raspberries, whisky cream, honey, toasted oats with Scottish shortbread
Cloutie dumpling with Drambuie custard
Whisky crème brûlée and Scottish shortbread
Three scoops of ice cream or sorbet
Cheddar and Stilton cheese plate with artisan crackers

Reply from the lassies – TBC

To Finish - Drawing of the raffle followed by Auld Lang Syne, led by Stewart Lait

- Shared party tables - Pre order only - £42.50 per person (**service charge included**)
- £17.50 deposit per person to secure booking / Pre-order required by Sunday 21 January please.

*Please note: Deposit non-returnable when cancellation less than 36 hours