



Join us for a Rabbie Burns supper at The Three Crowns on Thursday 26 January 2023

6:30pm - Pre-dinner drinks in our Stable bar and the sale of raffle tickets, in aid of the One Can Trust, helping to feed families in Princes Risborough and the wider area through difficult times

7pm - Piper Neil Esslemont plays welcome greeting and leads guests to dinner

7:30pm - Crowns restaurant - Guests seated

To Start - The Selkirk Grace - Stewart Lait

Cullen Skink - classic smoked fish soup or vegetarian Scotch broth
Cock a Leekie Clanger - chicken and leeks baked in mini suet roll, mushroom and sage jus
Smoked trout and horseradish terrine - chervil potato blinis and chive crème fraiche
Herby chickpea and puy lentil scotch egg (V)

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

Classic Haggis, neeps and tatties served with whisky gravy and buttered tender stem broccoli
Vegetarian Haggis available or Courgette crespolini filled with ricotta and spinach baked in Provençal sauce served with a crisp green salad (v)
Roasted haunch of Venison with red cabbage, roasted root mash, redcurrant and port reduction
Pan fried sea trout served with watercress sauce, dill potatoes, seasonal greens

Toast to the Lassies - Rob Ramsey

Short interval and Medley by piper Neil Esslemont

Puddings

Cranachan with Scottish shortbread, fresh raspberries bound in whisky flavoured whipped cream, honey topped with toasted oats
Scotch pancakes with strawberry ice cream and chocolate sauce
Apple crumble with crème anglaise or vanilla ice cream
Three scoops of ice cream or sorbet
Cheddar and stilton cheese plate with artisan crackers

Reply from the lassies - Laura Peacock

To Finish

Drawing of raffle and Auld Lang Syne led by Stewart Lait

Pre order only - £35.00 per person (service charge not included)

£10.00 deposit per person to secure booking - Pre-order required by 21 January please