

ST GEORGE'S PARK



BURNS NIGHT

24/01/2026 £15.00 PER HEAD. 5.30 MEET 6.00PM
START, WITH THE "PIPING IN" OF THE HAGGIS AT 6.00PM

DEAR RESIDENT,

PLEASE SEE OUR BURNS NIGHT MENU FOR 2026 BOOKING IS OPEN FROM **29/12/2025**. IT IS A 2-COURSE SET MENU WHICH IS PAYABLE AT THE TIME OF BOOKING, ALONG WITH YOUR MENU CHOICES. DESSERT ON THE REVERSE. THE CUT OFF FOR THIS EVENT IS THE **19/01/2026** TO ALLOW US TIME TO ORDER IN THE HAGGIS. AFTER THIS DATE WE CAN'T GUARANTEE YOUR IDEAL MENU CHOICE.

MAIN COURSE

TRADITIONAL HAGGIS (**Gluten**)

SCOTTISH PRODUCED HAGGIS WITH A WHISKY GRAVY, MASHED SWEDE AND CARROTS, AND MASHED POTATO.

SMOKED HADDOCK (**Fish, Shellfish, Milk, Mustard**)

OAK SMOKED HADDOCK "RAREBIT" MUSTARD, LEEK AND THYME SAUCE. PEAS, NEW POTATO.

VEGETABLE HAGGIS (**Gluten, Celery**) A MIXTURE OF VEGETABLES AND PULSES TO REPLICATE THE ORIGINAL WHISKY GRAVY, MASHED SWEDE AND CARROTS, AND MASHED POTATO.



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DESSERTS

CRANACHAN (Milk) made with gluten free oats!

TOASTED OATS AND RASPBERRIES IN A WHISKY CREAM.

LEMON POSSET (Gluten in the biscuits, Milk)

A LEMON POSSET WITH SHORTBREAD FINGERS.

CHEESE AND BISCUITS (Gluten in the biscuits, Milk, Sulphites) (Gluten free biscuits are available.)

A SELECTION OF CHEESES WITH CHUTNEY AND GRAPES. (Milk

Gluten free biscuits will be available)

PLEASE MAKE US AWARE OF ANY ALLERGIES OR FOOD INTOLERANCES YOU MAY HAVE.

ALL ALLERGENS ARE IN **RED**.

WE CAN MAKE A STEVIA SWEETENED VERSION OF OUR CRANACHAN DESSERT PLEASE ASK IF YOU WOULD LIKE THIS.

