

BUFFET



Burns Night at The Bein Inn January 28th 2017

Starters

Cullen Skink

With potato, leek and smoked haddock cream, served with crusty bread.

Haggis Cakes

Haggis coated in a crispy crumb dressing served with side salad and whisky sauce.

Main Course

Haggis, Neeps and Tatties

Traditional Burns fare served with a whisky sauce. Vegetarian option available.

Balmoral Chicken

Haggis Stuffed chicken breast with a huntsmans sauce on a bed of neeps and tatties.

Steak and Ale Pie

Prime Scottish steak in ale with a puff pastry crust served with potatoes and veg.

Desserts

Cranachin Cheesecake

Oat flavour cheesecake with wild raspberry coulis and cream.

Deep fried Mars Bar

Scotlands famous deep fried mars bar served with Inn Bru Ice Cream

Buffet £24.95

Haggis piped in at 6:30 p.m.