



# *Black Bass Hotel*

## *9<sup>th</sup> Annual Burns Night Supper*

Friday, January 26<sup>th</sup>, 2018 | 6:30 - 10:30 pm

### **1<sup>st</sup> Course**

**Haggis**

Neeps and tatties

**Crispy Brussels Sprouts\***

With Vermont maple syrup, caramelized onions and toasted pine nuts

### **2<sup>nd</sup> Course**

**Smoked Salmon**

With capers, red onions and crostini

### **Main Course**

**Smoked Prime Rib**

Traditional spoon bread, slow roasted leeks, caramelized shallots  
and creamy Laphroaig demi-glace

**Oat & Honey Crusted Salmon**

Grilled kale, candied turnip and whisky beurre blanc

**Wild Mushroom Ravioli\***

With cognac cream and crispy enoki mushroom

### **Dessert**

**Chocolate Orange Mouse**

With a whiskey sauce

**Cheese and Homemade Oatcakes**

Served with Malts, Port and Scotch

\*Vegetarian options