



**PEAK EDGE HOTEL**  
RED LION RESTAURANT

## BURNS NIGHT CELEBRATION

### STARTERS

**Truffled Potato Soup (v)**

Bannock bread, black pepper & rosemary butter

**Venison Tartare**

Parsnip textures, egg yolk

**Mosaic of Loch Duart Salmon**

Beetroot, heather honey

### INTERMEDIATE

**Haggis Scotch Egg**

Neep purée, tattie crumb

### MAINS

**Dry Aged Belted Galloway**

Rolled striploin of Walton Lodge Belted Galloway, stovie, creamed green, whiskey jus

**Sea Trout**

Baby leek, clam chowder

**Pearl Barley Risotto (v)**

Sautéed girolles

### DESSERTS

**Raspberry Cranachan (v)**

Meringue, whisky cream, raspberry, oatmeal granola

**Apple & Blackberry Topsy Laird (v)**

Treacle sponge, custard, chantilly

**'Deep-Fried Mars'**

Sweet battered salted caramel ganache, milk chocolate tablet,

Buckfast purée, Hooch sorbet

(v) Vegetarian

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies.

Some dishes can be adapted, please ask a member of the team who will be delighted to assist you.

We regret that we cannot guarantee our dishes are totally nut-free.

