The Gloucester
OLD SPOT

BURNS NIGHT

SAT 23 JAN, AT 7:00PM

2 COURSES £34 | 3 COURSES £43

STARTERS

Traditional Cullen Skink
with Shetland Mussels, Leeks & Chive Oil and Smoked Sea Salt & Rosemary Focaccia **(gfa)**

Oak-Smoked Carpaccio of Highland Venison
with Parmesan Crisps, Parsnip Purée, and Watercress **(gf)**

Double-Baked Orkney Mature Cheddar Cheese Soufflé
with Grain Mustard and Crispy Leeks

MAINS

Traditional Haggis, Crushed Neeps & Tatties
with a Roasted Shallot & Highland Whisky Jus **(gfa) (Vegetarian Haggis Available)**

Grilled Whole Shetland Plaice
in a Brown Shrimp, Caper & Parsley Butter with Sautéed New Potatoes and Samphire **(gf)**

Balmoral Chicken (Chicken Breast Stuffed with Haggis & Wrapped in Bacon)
with Crushed Neeps, Crispy Hash Brown, and a Mustard & Wild Mushroom Sauce **(gfa)**

PUDDINGS

St Fillan's Sponge Pudding (Baked Sponge with Spiced Apples & Raspberries)
with a Vanilla & Clotted Cream Custard

Warm Treacle Tart
with a Whisky & Orange Syrup and Cinnamon Chantilly Cream

Baked Marmalade Cheesecake
with Whisky Oranges

Please inform your server of ANY dietary requirements

(v) vegetarian **(ve)** vegan **(vea)** vegan adaptable **(gf)** gluten free **(gfa)** gluten free adaptable **(n)** contains nuts **(se)** sesame

Please inform your server of any dietary requirements so that we can treat it with the utmost care. All dishes contain soybean within the vegetable oil we use. Please note Mustard is present in most of our dishes. Please advise us if you have an allergy to Mustard. We do our very best to ensure there is no cross contamination however ALL allergens are present in our kitchen.

An optional 10% service charge is added to all bills, and optional means optional. For parties over the size of 10, we apply a 10% service charge.