



ROBERT BURNS SUPPER

At The Dorset Inn on the Anniversary of the Poet's Birth
THURSDAY, JANUARY 25, 2018 | 6:00 PM

Menu

House Smoked Trout Roe

Potato Crouton, Whisky Sour Cream

GLENKINCHIE 10 YEAR
Lowland, Clean, Grassy Sweetness



Scotch Quail Eggs & Fennel Salad

Salted Hazelnut Brittle, Dijon Vinaigrette

ISLE OF JURA
Island, Heather, Honey Sweetness, Subtle Smoke



House Smoked Duck

Spiced Apple Cranberry Relish

ABERLOUR 12 YEAR
Speyside, Sherried Body, Fruity Aromas



Toast the Haggis

DALWHINNIE 15 YEAR
Highland, Heather, Honey Sweetness, Peat & Malt



Haggis

Apricot Currant Compote, Rosemary Roasted Fingerling Potatoes

HEART OF LOTHIAN SCOTTISH ALE
Rich, Complex, Perfectly Balanced, Smooth, Sweet & Malty



Drambuie Fruit Cake

Scotch Ice Cream, Drambuie Caramel

DRAMBUIE
Aged Scotch Whisky, Secret Blend of Spices, Heather Honey & Herbs



\$75 per person plus tax and gratuity | \$55 per person sans alcohol | Menu subject to change.