



BURNS' NIGHT MENU

25th January

Shipley Bridge

7:30 for 8:00

£22.50

STARTERS

Cullen Skink

A delicious creamy fish soup made to an award-winning Scottish recipe with smoked haddock and fresh cream, topped with croutons

Pork, Duck & Orange Paté

Pork liver, duck & orange Paté, served with toasted bloomer bread, a sweet red onion chutney and peppery dressed rocket

Eggs Royale with Oak-Smoked Scottish Salmon

Oak-smoked Scottish salmon from the award-winning St James Smokehouse, layered on a toasted English muffin, topped with a free-range poached egg and a rich smoked hollandaise sauce

SECOND COURSE

Haggis, Neeps & Tatties

Our spiced haggis is served with carrot & swede mash, mashed potato and finished with a whisky & red wine sauce

MAINS

Ham Hock

Braised ham hock, served on the bone and glazed in a sticky orange & whisky sauce. Accompanied by apple mash potato, buttered kale & Savoy cabbage, green beans and roasted apple wedges

Chicken Supreme

Grilled chicken supreme served with champ mash, kale & Savoy cabbage and honey-roasted parsnips. Finished with a mushroom, baby onion & red wine sauce

Wild Scottish Venison Medallions

Tender medallions served with honey-roasted carrots, mashed potato with Savoy cabbage, fine beans and a rich red wine sauce

PUDDINGS

Raspberry Cranachan

Fresh whipped cream infused with honey & whisky, folded with crumbled oats, raisins and fresh raspberries

Spotted Dick

Spotted dick pudding glazed with a sticky orange & whisky syrup and served with custard

Salted Caramel Apple Crumble

Kentish Bramley apples in a salted caramel sauce topped with a moreish crunchy crumble. Served with hot custard and clotted cream ice cream

Please indicate your food choice when booking
Vegetarian options available from main menu

Drinks to be purchased from the bar

Payment of £22.50 required by 23rd January
Cheque payable to Crawley Conservative Association
14 Gregory Close, Maidenbower, Crawley, RH10 7LB

Valerie Knight- valerie@3knights.net