



ROBBIE BURN'S MENU
WEDNESDAY 25TH
&
THURSDAY 26TH JANUARY 2017
Cocktail on Arrival

Starter

Cullen Skink

(Smoked haddock soup garnished with smoked salmon strips)

Main

**Slow Braised feather blade of Beef, red wine sauce Haggis,
Neaps and Tatties**

Dessert

Raspberry & Whiskey Brule

Drambuie coffee

Three Courses

£25.00pp

**(PLEASE MENTION THIS MENU
WHEN BOOKING)**

143 The Canopy

VALENTINES 2017 Glass of Prosecco



Celeriac Soup Topped With Fried Shallots & Pancetta
Or

Chilli Coriander King Prawns, Mesclun Salad , Mango Salsa Dressing

Or

Sage,Pork,Apple Pate, Toasted Brioche, Apple & Cranberry Chutney



Stuffed Chicken Paupiette, Sauté Kale, White Wine Thyme Cream Sauce Or
Duck Teriyaki, Joloff Rice & Tabbouleh

Or

Steamed Fish Of The Day, Garlic, Springs Onions, Chile, Ginger , Sweet Soy
Dressing

Side Orders £3.50



White Chocolate Panacotta, Raspberry Centre
Almond Crumble

Or

Sticky Toffee Pudding Crème Anglaise

Or

Warm Chocolate Fondant, Salted Caramel Ice Cream

Three Courses 24.95 Available 8th, 9th, 10th, 11th & 14th February 2014

During Your Meal You Are Unhappy With Anything, Please Notify The Waiting Staff So That We Can Try To
Put It Right While You Are With Us.

If You Have Any Food Allergies, Please Notify Our Staff Before You Place Your Order.

A 10 % discretionary service charge will be added to the total bill

All our prices are inclusive of 20% VAT