



BURNS EVENING 22-23 JANUARY 2021
£40pp

We invite you to host your own Burns supper event in the comfort of your own home, along with Burns odes, Scottish folk music & of course the “great chieftain o’ the puddin-race” the Haggis.

*Includes; amuse bouche, 3-course meal & cheese
(Vegetarian options available)*

BURNS SUPPER

Amuse bouche

Cock-a-leekie soup, prune syrup

Starter

Hand-dived scallop gratin, smoked bacon, green onion oil

Main course

Haggis, neeps & tatties, whisky sauce

Pudding

Cranachan, meringue & Winter berries 

Cheese course

Mordon blue, Brinkburn goats, Keens’ cheddar, Barney brie, Admiral Collingwood,
Home-made chutney, grapes & biscuits

Served chilled with re-heating instructions

Please ask about themed burns cocktails and matching whisky pairing (delivery orders only)

To order, please get in touch at info@blackfriarsrestaurant.co.uk or call 0191 261 5945

Orders & payment by 20 January. Collections & deliveries between 4pm-7pm Friday & Saturday.