



Black Bass Hotel

9th Annual Burns Night Supper

Friday, January 25th, 2019 | 6:30 - 10:30 pm | Prix Fixe \$125 per person

1st Course

Haggis

Neeps and tatties

Crispy Brussels Sprouts*

With Vermont maple syrup, caramelized onions and toasted pine nuts

2nd Course

Smoked Salmon

With capers, red onions and crostini

Main Course

Smoked Prime Rib

Traditional spoon bread, slow roasted leeks, caramelized shallots and creamy Laphroaig demi-glace

Oat & Honey Crusted Salmon

Grilled kale, candied turnip and whisky beurre blanc

Wild Mushroom Ravioli*

With cognac cream and crispy enoki mushroom

Dessert

Chocolate Orange Mousse

With a whiskey sauce

Cheese and Homemade Oatcakes

Served with Malts, Port and Scotch

*Vegetarian options