

## The Blue Mallard 'Rabbie' Burns Celebration

A celebration of Scottish food in honour of Robert Burns, as always given our little Blue Mallard twist! We've matched a glass of some exceptional wines to each course if you like, and have also selected a flight of whiskies for the true Scottish experience.

A glass of Tom Collins on arrival

*The Menu...*

### **Cullen Skink**

Soup of smoked haddock, potato and onions

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### **Grilled Scottish Langoustines**

Hazelnut butter

*M.A.N Chenin Blanc, South Africa, 2014*

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### **Blue Mallard 'pulled' salt beef hash**

Poached egg, Southport marsh heather

*Cruz De Piedra, Macabeo, 201*

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### **Browns of Chorley Haggis (Winner of the best haggis outside of Scotland award!)**

Neeps 'n' tatties, Scottish ale gravy

*Boheme, Primitivo Salento, 2013*

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### **Whisky and sweet ginger granita**

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### **Taste of sweet Scotland...**

Raspberry cranachan cheesecake, honey and oat tuille

Crispy fried Blue Mallard brownie

Shortbread and mulled fruit bread and butter pudding

*Moscato d'asti, Fontanafredda, Italy*

Six courses £25.95 - Flight of accompanying wines £12.95

Served at 7.30pm