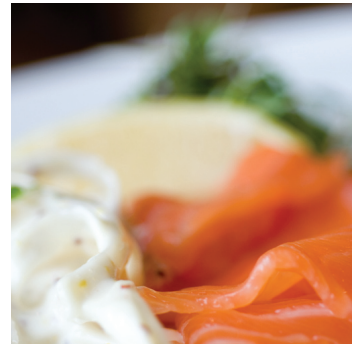


Scottish Celebration Menu



AT THE SCOTTISH CAFE & RESTAURANT AT THE NATIONAL GALLERY OF SCOTLAND

Our Seasonal Scottish Celebration Menu offers a selection of authentic Scottish dishes using traditional recipes, and only the very best Scottish ingredients. Perfect for Burns Night, St Andrews Day or your unique Scottish themed occasion.

Classic Starters

Cock-a-Leekie Soup
Scotch Broth
Cullen Skink
Steamed west coast mussels
Dickson's of Cockenzie oak smoked salmon
Findlay's of Portobello Haggis fritters with whisky sauce
Aberdonian Butterie with Lanark Blue and East Lothian greens

Classic Mains

Findlay's of Portobello Haggis, East Lothian neeps and tatties
Scottish smoked haddock kedgeree
Finnan Haddie with poached Linda Dick duck egg and homemade hollandaise
Pearl Barley, Strathspey mushroom and Isle of Mull Cheddar stew
Smoked Dunlop and East Lothian creamed leek tart
Eyemouth lobster with wild garlic butter
Inverurie steak and Scottish ale pie with creamed Carroll's Heritage potatoes and roast local winter vegetables
Scottish fish of the season with hand dived scallops, Findlay's smoked bacon and Stornoway Black Pudding

Classic Sweets

Cranachan with Graham's Dairy double cream and fresh Scottish raspberries
Topsy Laird - Traditional Scottish Trifle
Caledonian Cream - Homemade marmalade, cream cheese and cream with Balvenie 17 year old rum
Edinburgh Fog - Drambuie cream with almonds and macaroon biscuits

Speciality Scottish Afternoon and High Teas

Speciality Scottish Afternoon Teas
Speciality Prosecco Afternoon Teas
Traditional Scottish High Teas

*All Ingredients Subject To Seasonal Availability
All Prices Exclusive Of VAT*