

GALVIN
BRASSERIE
DE LUXE

Burns' Night Dinner

Friday 25th January | 6.30pm

Scotch broth & cloatie dumpling

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North Atlantic salmon risotto and Arbroath smokie bon bon

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Herb-crusted venison, haggis pithivier, turnip fondant, smoked pomme
purée & roast carrot

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Cranachan mille-feuille & Glayva Whisky Liqueur ice-cream

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Tea & Coffee with shortbread

£65 per person

Head Chef: Andrew Logie