tides
restaurant

Burns Night Dinner

Friday 23rd & Saturday 24th

Smoked Salmon Pate
Smoked salmon pate with toast, salad and horseradish crème fraiche

Mushroom, Bacon and Barley Broth
Traditional broth

Tides Smokies
Smoked haddock & prawns in a leek and cheese sauce, with granary bread and butter

Haggis, Neeps & Tatties
Scottish haggis with swede, mash and onion gravy

Scottish Fishcakes
Breaded salmon, smoked haddock and leek fishcakes, served with parsley sauce and new potatoes

Venison Casserole
Traditional casserole of venison and root vegetables, served with a herb dumpling and Orkney clapshot (mixed mash and swede)

All served with seasonal vegetables

Cranachan
Whipped cream, raspberries, oats & whisky with shortbread

Tipsy Laird
Sherry & Drambuie Trifle

Plum and Apple Crumble
Served with custard

£32 per person including a wee dram!

£5 per person non refundable deposit on booking