

The Grouse Inn

Burns Night Menu

25th January 2012

Moules marinières, warm crusty bread for dipping

Smoked salmon fishcakes, herby mayonnaise & dressed leaves

Leek & potato soup, warm crusty bread

Oven baked chicken breast, clapsot, (Neeps and Tatties) Haggis & a whisky sauce

Pan fried seabass fillet, crushed new potatoes, wilted greens & a white wine butter sauce

Lentil and bean stew topped with Scottish dumplings

A trio of rhubarb – toasted oat crumble, sorbet and Topsy laird (trifle)

Pear frangipane tart, vanilla custard

Scottish cheeseboard – Oat biscuits, grapes, celery and a wee dram to finish

Coffee and mints

£14.95

Bookings only

The Grouse Inn,
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