

THE PIPERS' TRYST

SCOTTISH MARKET MENU

2 Courses £18.95 / 3 Courses £20.95

Soup of the Day (V)

Grilled Mackerel

With Devilled Butter and a Cucumber & Dill Salad

Baked Camembert

With Rustic Rosemary & Garlic Fingers (v)



Christmas Turkey with all the Trimmings (*From 26th November*)
Stuffing, Seasonal Vegetables, Roasted Potatoes, and Pigs in Blankets

Cornfed Chicken Balmoral

*With Ramsay of Carluke's Haggis Bon Bons, Chive Clapshot, & a
Glenfiddich Whisky Jus*

Fraserburgh Beer Battered Haddock Supper

With Goldies' Chips, and Mushy Peas

Wild Mushroom and Tarragon Risotto

*Finished with Truffle Oil and Dried Porcini Mushroom Powder, and a
Parmesan Crisp*



Cloutie Dumpling

With Heather Honey Ice Cream & Heather Honeycomb

Apple & Berry Crumble

With Ground Nutmeg & Crème Anglaise

Scottish Cheese Plate Selection

With oatcakes, seasonal fruit, and chutney



OUR FOOD CHARTER

We pride ourselves on sourcing the finest produce locally and around Scotland; Ayrshire bacon, black pudding, Scottish grass-fed beef, as well as some of the tastiest haggis in the world. We make great effort to use the freshest seasonal vegetables, free-range Scottish eggs and dairy from great local suppliers. Our food is seasoned with Maldon Sea Salt and we enjoy Perthshire rapeseed oil in our cooking and dressings.

www.thepipingcentre.co.uk

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INCORPORATING THE COLLEGE OF PIPING