

The Kings Arms

All Cannings • Nr. Devizes • Wiltshire SN10 3PA • Tel: 01380 860 328



Burns Night 2008

£22.50 per head

(menu choices & table booking in advance please)

Starters

Cock -A- Leekie Soup – Chicken & Leek Soup with crusty bread

Wild Salmon & Dill Mousse – With grain mustard mayonnaise & granary bread (P)

Smoked Scotch Venison – With Port & Redcurrant Sauce. Salad garnish & bread

Macsween's Haggis (smaller version of main). Wi Neeps an Tatties. With whisky gravy.

Macsween's Vegetarian Haggis with all the above. (V)(VG)

Main Courses

Macsween's Haggis. Wi Neeps an Tatties. With whisky gravy.

Macsween's Vegetarian Haggis with all the above.(V)(VG)

Baked Trout Rosette 'Gleneagles'. Homemade horseradish mash, pak choi & a ginger & leek sauce (P)

Griddled Gigot of Lamb Cragellachie. Marinated lamb steak in honey, rosemary & lemon. With a cream & cranberry sauce & fresh vegetables.

Griddled Sirloin of Beef, Lairig Ghru.

Hereford/Aberdeen Angus Sirloin Steak with Dunsyre Blue cheese & a green peppercorn sauce & fresh vegetables.

(Un- pasteurised cheese made from cow's milk)

Desserts

Homemade Rhubarb Sponge with Creamy Custard

Strathbogie Mist. Pears with Stones Green Ginger Wine, double cream & lemon.

Scottish Dunsyre Blue, & Isle of Mull Cheddar with Oatcakes & Chutney

(Un - pasteurised cheeses made from cow's milk)

To Finish - Coffee & Chocolate Mints.



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