

# Burns Night Menu

Friday 25th January 2013

## Starter

Cock a Leekie Soup

A traditional Scottish Winter Warming Soup

## Main Course

Haggis

Traditional Haggis served with Neeps & Tatties

Salmon

Pan Fried Scottish Salmon  
with Garlic Glazed Scottish Mussels

## Dessert

Tipsy Laird

Scottish Trifle Dessert laced with Whisky  
(Traditionally served on Burns Night)

Vegetarian option available upon request

**£32.50 per head**

£10 deposit per person required upon booking (non refundable)

Pre-ordering of your main course is required

To select your main course please fill in your details below:

Name: ..... (in which the party is booked)

Tel: ..... Email: .....

Number in Party: .....

Please write in the boxes below the **total** number for **each main course** selection in your party

Salmon

Haggis

Vegetarian

We suggest you keep a copy of each persons course option as a reminder.  
Please bring this selection form along to the Whistling Duck restaurant  
or email it to: [info@whistlingduckrestaurant.co.uk](mailto:info@whistlingduckrestaurant.co.uk)

**Menu selections should be made no later than Monday 21st January 2013**

Please Note: 10% service charge will be added

Whistling Duck restaurant

Lower Hatfield Road, Hertford, SG13 8XX (01992 514726)

[info@thewhistlingduck.co.uk](mailto:info@thewhistlingduck.co.uk) | [www.thewhistlingduck.co.uk](http://www.thewhistlingduck.co.uk)

Traditional Scottish Dancing

Pipe Major Graham Waller