

Taste. Restaurant Burns' Night Dinner

15th January 2026



£32 per person – pay online: www.OadbyWigstonLions.uk/social.php

6.30/6.45 arrival for dinner at 7pm. Send meal choices to ask@OadbyWigstonLions.uk

First course

Leek and tattie soup (V)(**VG)

-or-

Farmhouse pork liver pate, onion chutney, croutes & cornichons (**GF)

- or -

Scottish smoked salmon, watercress & radish salad, horseradish & chive crème fraiche (**GF)



Intermediate Course

Haggis, neeps & tatties (vegetarian option available) (**GF)



Main course

Braised feather beef, with rosemary & juniper, Rumbledethumps potatoes, buttered kale, whisky & green peppercorn sauce (**GF)

- or -

Poached haddock fillet, gratinated leeks, claphot potatoes, tender stem broccoli, grain mustard cream sauce (**GF)

- or -

Potato & three cheese filo pie, Rumbledethumps potatoes, tender stem broccoli, grain mustard cream sauce (V) (**VG)



Dessert

Deep fried Mars bar (**GF)

- or -

Ecclefechan butter tart, whisky cream

- or -

Raspberries & shortbread, whipped cream (VG)



Filter coffee with tartan chocolates

Please advise us of any dietary requirements ** = can be adapted

*Some hae meat and canna eat
And some wad eat that want it
But we hae meat and we can eat
And sae the Lord be thankit*

