



# Celebrate Burns Night!

25th January

3 courses for only £23

*\*Advance booking recommended - All dishes can be ordered individually on the night.*

## Starters

### Cock-a-Leekie Soup

Organic Free Range Chicken & Leek Soup served with Oatcakes  
(gluten free option available on request)

### Wild Mushroom & Cognac Pâté (v)

Served w Shallot Marmalade & Melba Toast  
(gluten free & vegan option available on request)

### Salmon Fishcakes

Served with Beetroot & Fennel Salad

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## Mains

### Burns Night Haggis

Served with Neeps and Tatties with Onion Gravy or Whisky Cream Sauce  
(vegetarian/vegan Haggis option available on request)

### Mutton, Bacon and Red Wine Stew

Served with Clapshot and Seasonal Vegetables

### Wild Sussex Venison Haunch

Served with Scottish Oat Rolled Potatoes, Seasonal Vegetables and Rich Onion Gravy

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## Dessert

### Scottish Cranachan (v)

A Combination of Oats, Cream, Raspberries, Honey and Whisky,  
served in a Trifle Glass with Shortbread  
(gluten free & vegan option available on request)



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