

**BURNS NIGHT IN AID OF THE ARMY BENEVOLENT FUND
9TH FEBRUARY 2024**

MENU

Canapés

HAGGISSABABA

Hot Sweet and Sour Haggis Spring rolls

HAGGIS PAKORA

Fritters of 'H' Blended with shredded onion spinach and kale

Settle Down Please

A little taste of what's to come...

HAGGIS SOUP WITH TOASTED ALMONDS AND PECANS 'NDG'

First course

HAGGIS POTLI BHUNA 'G, D, E'

Mixed Haggis cooked with spices, wrapped in puff pastry, baked, and served with traditional Bhuna sauce.

Second Course, Going Veggie

HAGGIS PATTIS

Potato cake filled with minced Veggie Haggis & chopped apricots, on Tomato Sauce (Not Ketchup)

THE TOAST AND ODE TO HAGGIS

*Pipes by Pipe Major Chic Mackie and his accompliceand of course our annual ode to
The Chieftain by James MacSween*

*Please be generous in bidding for A Chieftain Haggis which helps the Colonel raise more
funds for our soldiers*

Third Course

HAGGIS CHORISO NARGISI SAPHAED KOFTA 'N'

Scotch Egg of Haggis & Portuguese choriso minced with fresh herbs, stuffed with quail's egg and crumb fried. Served on Goan white curry

Dessert

ORKNEY BROONIE

Inspired by the famous Orkney gingerbread this one has some subtle differences OF
COURSE!

'TIPSY LAIRD' NOT BILLY THE SULTAN OF NORTH RONADLSAY AYE

Soaked Sponge in you know what, Raspberries, Custard, cream, toasted almonds, bit of
cinnamon and honey for flavour