

THE Watch House

presents



THE ULTIMATE BURNS NIGHT

FRIDAY 23 JANUARY 2026 | SET MENU £35 PER PERSON

PLEASE CHOOSE ONE DISH PER COURSE

Starters

Whisky-Cured Salmon with Dill Sour Cream, Pickled Shallots & Capers

or

Roasted Root & Sage Soup



Bridge - Haggis Served with Neeps, Tatties & a Wee Dram (included)

Mains

Balmoral Chicken Served with Rumbledethumps & a Whisky Cream Sauce

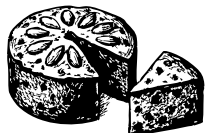
or

Herb-Crusted Cod Loin Served with Bacon & Potato Pie and Braised Cabbage

or

Skirlie Served with a Leek-Wrapped Potato Pie and Braised Cabbage

Desserts



Cranachan with Shortbread Bites

or

Dundee Cake with a Reduced Wild Berry Sauce

Whilst we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. We urge customers with any form of allergies to assess their own level of risk and consume dishes at their own risk. Please ask to speak to the chef on duty if you need any further information.