

# The Sussex Produce Café

## A Burns Night celebration

Friday 25<sup>th</sup> January 2019

Three-course meal and bagpipes

£45 per head

### Starter

Cullen skink soup: smoked haddock, potato, onion, leeks and chives

Local wild mushrooms on toasted sourdough, with a fried free-range hen's egg  
and a micro herb salad (v,gf\*)

Pan fried scallops served with a parsnip purée, black pudding and pea cress

### Main course

Haggis, neeps 'n' tatties

Pan-roasted fillet of Scottish salmon with winter vegetables,  
mussels and a pearl barley chowder

Roasted venison haunch with tender stem broccoli, local celeriac purée,  
fondant potato and a rich jus

Roasted butternut squash risotto: a creamy risotto with roasted butternut squash and  
butternut squash purée. Topped with local 'Parmesan' and pea shoots

### Dessert

Orange cranachan: oranges, honey, Scotch whisky and highland toasted-oats  
bound in whipped fresh cream

Traditional Ecclefechan tart served with Drambuie ice cream

Selection of Scottish cheese, homemade fruit chutney, local apple, celery and grapes

*Compilatory home-made Scottish fudge 'Tablet' to take home*