



London Mark Burns Weekend 2025 Menu Options

Please could you confirm your menu choice for each course by entering the **number assigned** to each option on the attached booking form or when booking online.

FRIDAY NIGHT

Starter

1) Cognac whipped Chicken liver parfait with toasted brioche, red onion marmalade. (G,M,E,S)

Or

2) Roasted Red pepper and plum cherry tomato soup, basil oil, herb croutons.(G)(V)

Main

1) Slow cooked pressed Beef, Horseradish mash, wilted greens with broccoli, beef Jus.

Or

2) Spinach and Ricotta Ravioli, wilted greens and Herb oil drizzle.(G,M,E)(V)

Dessert

1) Swiss Chocolate tart with raspberry sorbet, white chocolate ganache. (G,M,E)

Or

2) Vegan Key Lime pie with Vegan coconut ice-cream, raspberry coulis. (G)(Ve)

SATURDAY NIGHT

Starter

1) Beef Carpaccio with wild Roquette and aged parmesan slivers, truffle dressing. (M)

Or

2) Charred beetroot and potato salad with chickpea crème fraiche. (V)

Intermediate

1) Highland Haggis, neeps and tatties served with whisky gravy

Or

2) Vegetarian Haggis, neeps and tatties served with whisky gravy

Main

1) Thyme and garlic roasted Lamb Rump, minted potato cakes, grilled vegetables and lamb jus.(M)

Or

2) Vegan Seed roast, sautéed parsley potatoes, and root vegetables. (G)(Ve)

Or

3) Olive grilled Seabream, flat beans and potato cream, crispy pancetta. (F,M)

Dessert

1) Scottish cranachan, raspberries, roasted oats and heather honey

Or

2) Vegan Cranachan, raspberries, roasted oats and vegan cream.

Cheese Platters will follow dessert
