



Burns Night Menu 2025

Starter

Baked Scotch broth, pearl barley, split peas, Sussex root vegetables V
celery, gluten, milk, egg

“Cullen skink” smoked haddock & leek tart, crispy potatoes, wholegrain mustard sauce
fish, milk, gluten, egg, mustard

Main

traditional haggis served for the table

Estate venison loin, neeps & tatties, creamed turnips, braised shoulder, whiskey peppercorn sauce
sulphites, gluten, milk

Rumbledethump pies, salt baked swede, creamed parsnip & chestnuts V
gluten, egg, milk

Dessert

Raspberry parfait, Scottish oat crumble, Goodwood honey
egg, milk, gluten

Estate & Scottish cheese, traditional accompaniments
milk, sulphites, mustard