



**THE LORD  
NORTHBROOK**

[thelordnorthbrook.co.uk](http://thelordnorthbrook.co.uk)



@lordnorthbrook



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## BURNS NIGHTS

FRIDAY 25<sup>th</sup> AND SATURDAY 26<sup>th</sup> JANUARY

3 course meal £25

### STARTERS

Leek & Potato soup, chive oil, malted bloomer  
London Porter Smoked Salmon, clementine & beetroot slaw, goat's curd  
Haggis Scotch egg, spiced tomato chutney

### MAINS

Haggis nips & tatties, peppercorn sauce  
Tea & hop smoked haddock & leek fishcake, poached egg, hollandaise  
Sweet Potato, spinach & rosary ash goat's cheese pie

### PUDDINGS


Cranachan, Scottish dessert with oats, raspberries, cream and whisky  
Chocolate & cherry parfait, clementine ganache & Champagne foam  
British Cheese Board, quince jelly, crackers

Coffee and Scotch single malt

*Bruce Minicelli*  
Head Chef



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information.  Vegan

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