



ROBERT BURNS SUPPER

At The Dorset Inn

THURSDAY, JANUARY 24, 2019 | 6:00 PM

Menu

House Smoked Trout Roe

Potato Crouton, Whisky Sour Cream

GLENKINCHIE 10 YEAR

Lowland, Clean, Grassy Sweetness



Scotch Quail Eggs & Fennel Salad

Salted Hazelnut Brittle, Dijon Vinaigrette

ISLE OF JURA

Island, Heather, Honey Sweetness, Subtle Smoke



House Smoked Duck

Spiced Apple Cranberry Relish

ABERLOUR 12 YEAR

Speyside, Sherried Body, Fruity Aromas



Toast the Haggis

DALWHINNIE 15 YEAR

Highland, Heather, Honey Sweetness, Peat & Malt



Haggis

Apricot Currant Compote, Rosemary Roasted Fingerling Potatoes

HEART OF LOTHIAN SCOTTISH ALE

Rich, Complex, Perfectly Balanced, Smooth, Sweet & Malty



Drambuie Fruit Cake

Scotch Ice Cream, Drambuie Caramel

DRAMBUIE

Aged Scotch Whisky, Secret Blend of Spices, Heather, Honey & Herbs

\$75 per person plus tax and gratuity | \$55 per person sans alcohol | Menu subject to change.

Call 802-867-5500 to arrange for reservations