

# The Restaurant @ The Five Bells Chelsfield Village

## Burns Night Supper Saturday 26th January 2019

Come and join us to celebrate one of Scotland's finest sons Robbie Burns (1759 - 1796)

With this fine 5 - course Scottish themed meal to include parading & stabbing the haggis by our Chairman Jesse Potter with music from Phil Lane  
7.30 arrival for an 8.00 sit-down

To commence a formal Scottish meal 'The Selkirk Grace' is said .....

*'some hae meat and canna eat, and some wad eat that want it, but we have  
meat and we can eat, and sae the Lord be thankit'*

To get the show on the road:

Dinner rolls & butter on the table

Arbroath Smokie (smoked haddock) fish cake with poached egg & hollandaise sauce  
or  
Cook-a-leekie Soup

The next course is the backbone to a Burns Night supper:

Haggis + tatties + Neeps  
(honestly try it, haggis is lovely)

The main event:

Angus medallions of Beef served with deep fried sliced potatoes, a green bean bundle & baby carrots with a rich whiskey infused sauce  
or  
Grilled Salmon Balmoral (salmon sprinkled with oatmeal) served with crushed new potatoes, a green bean bundle & baby carrots with a white wine sauce

Now for the Scrummy bit:

Whiskey & Walnut Cake served with cream  
or  
Butterscotch bread & butter pudding & custard

And afterwards:

Coffee with Scottish short bread & chocolates

**All this for £27 per person**  
**£10 non returnable deposit required at the time of booking**