

To enable the Chef to provide a more efficient service, please tick your menu choices.

Menu Choices

Starters:

Assorted canapés on arrival

A wee taste o' Haggis with champit tatties, bashed neeps and onion gravy served with a dram o' whisky

Main Courses:

* **Mary Queen of Scots Scones,**
roasted chunky vegetables in a sweet onion & herb sauce, topped with mini savoury cheese scones.

* **Auld Alliance Beef & Claret,**
Prime Scotch beef & claret stew with root vegetables and parsley dumplings.....

* **Isle of Skye Sea Pie,**
King prawns, haddock & salmon in a creamy white wine, leek & dill sauce, topped with buttered mashed tatties.

Desserts

* Raspberry Cranachan with shortbread biscuit.

* Topsy Laird (sherry trifle)

* Selection of Scottish cheeses with oatcakes.

Coffee & Mints

Cost per head £27.50

Tam O' Shanter

This truth fand honest

Tam O'Shanter,

As he frae Ayr ae nicht did canter:
(Auld Ayr, wham ne'er a town surpasses,
For honest men and bonnie lasses).

Later on in the evening, after the formal speeches are finished, the Piper will play a selection of Burn's work and melodies.

Auld Lang Syne

Should auld acquaintance be forgot
and never brought to mind?
Should auld acquaintance be forgot
And auld lang syne?

Chorus

For auld lang syne, my dear
For auld lang syne,
We'll tak a cup of kindness yet,
for auld lang syne.

Guests join hands at the end of the evening and

SING

Burns Supper

**FRIDAY 25TH
JANUARY
2008 -6.45 PM**



The National Herb Centre
Banbury Road, Warmington
OX17 1DF Tel 01295 690999

BURNS SUPPER

The National Herb Centre

MENU

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Burns Supper
25th January 2008

For a Burns Supper with a difference with good home made food, in a beautiful countryside setting with loads of free parking, why not come to:-

The National Herb Centre and dine in our Licensed Herb Bistro, and Celebrate the birthday of Rabbe Burns

The Immortal Memory



Please find attached a menu and a booking form

Please let us know of any food allergies that
Anyone may have/Vegetarian.....

Make a booking by telephone or fax,

Bistro direct line Tel 01295 690033
Office 01295 690999 FAX:01295 690034

Please complete this form, detach and send with your deposit to:-
The National Herb Centre, Banbury Road,
Warmington, Nr. Banbury, OX17 1DF

Name _____

Address _____

Contact Tel: Number: _____

I would like to book for the Burns Supper

For _____ People

I enclose a cheque made payable to:-

The National Herb Centre
(£5.00 per person Deposit).

Signed: _____

Date: _____