



THE ROYAL MARITIME
HOTEL

Burns Night Dinner 2026 Menu

Starters

Cullen Skink Soup (Smoked Haddock Chowder)

Pressed ham hock terrine with piccalilli, pickled cucumber ribbons and sourdough croute

Smoked Salmon and Cream Cheese Roulade with winter leaves on a garlic croute

Main

Haggis, Neeps and Tatties with a famous grouse cream sauce

or

Balmoral Chicken,

(chicken breast wrapped in bacon and stuffed with haggis served with potato cake, roasted root vegetables with a creamy whiskey sauce.

Vegetarian Haggis with Neeps and Tatties with Famous Grouse cream sauce

Dessert

Raspberry Cranachan

Marmalade, Drambuie Bread & Butter Pudding

Trio of Ice creams, wafer, and whiskey marinated fruits

To make a reservation, please contact us at:

E: events@royalmaritimehotel.co.uk

T: 02392 982401