

Robbie Burns Night Menu



Appetiser Choice of

Baked Seafood Pancakes In Whisky Sauce

Delicate pancakes filled with cod and shrimp in a delicious creamy Scottish whisky sauce

Chicken and Mushroom Soup

This Creamy Chicken and Mushroom Soup is one of the most comforting soup recipes ever!

Battered Sausage

Thick and juicy sausage in a light and crispy batter served with a squash and parsnip puree



Entrees Choice of

Beef Olives

Spoiler Alert: Beef Olives have no olives in them! But absolutely delicious made with thinly sliced tender roast beef rolled around a tasty sausage meat stuffing and slow roasted in a tangy tomato and red wine gravy

Scotchish Salmon in Puff Pastry

Steamed salmon fillet with a creamy spinach topping wrapped in puff pastry and topped with a Scottish cheddar cheese sauce

Lamb Meatballs

All lamb meatballs with a hint of spice in a delicious whisky cream sauce

Served with tatties and neeps and seasonal vegetables



Desserts Choice of

Raspberry Donuts

Two yummy mini donuts filled with raspberry cream and topped with toasted oats

Scottish Tablet Cheesecake Pots

A biscuit base topped with cheesecake and crumbled traditional Scottish tablet on the top

Banoffee Pie

Pastry case filled with rich toffee and bananas and served with fresh whipped cream topped with a whisky infused caramel sauce.



The Gibbled Goose
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Tickets \$50