

BURNS NIGHT EXTRAVAGANZA 2022

SUPPER & SHOW

Cock-a-leekie

Traditional chicken and leek broth with prunes

Dunkeld Scottish Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Pickled Orkney Herrings

Horseradish potatoes, dill dressing, rye bread

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayo

Roast Pear, Dunshyre Blue & Herb-green Salad

Curried walnuts, wildflower honey



Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

25ml noggin of Lower East Side Malt Whisky | 6 supplement



Cullen Skink Fish Cake

Smoked haddock, creamed leeks, cockle vinaigrette

10oz Prime Scottish Ribeye Steak

35 day dry-aged, thrice cooked chips, Béarnaise sauce | 10 supplement

Wild Mushroom & Artichoke Pithivier

Winter greens, chive butter sauce

Roast Halibut from Scotland's Isle of Gigha

Pearly barley, squash and pancetta risotto, gremolata

Boisdale Highland Burger & Thrice Cooked Chips

Aged beef patty, venison ragu, onion jam, truffle mayo, triple cheese



Cranachan

Whisky, raspberries, toasted oats, honeycomb

Chocolate-fudge Cheesecake

Vanilla chantilly, orange-sesame tuile

Selection of Scottish Farmhouse Cheese

Served with oatcakes and heather honey | 5 supplement

Scotch Tart

Muscovado, lime, crème fraîche