

BURNS NIGHT EXTRAVAGANZA 2021 SUPPER & SHOW

Cock-a-leekie

traditional chicken & 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 & chilli mayonnaise

Roast pear, Dunshyre blue & herb-green salad

curried walnuts, wildflower honey

Seared hand-dived Scottish king scallop

Stornoway black pudding, celeriac puree, sea herb salsa verde (£3 supplement)



Roast Macsween haggis

neeps, tatties, liquor



Cullen-skink fish cake

smoked haddock, creamed leeks, cockle vinaigrette

Pheasant curry "Makhani"

a mild & fragrant curry with caramelized onion, tomatoes & cinnamon

Steamed rice, poppadums', mango chutney

12oz prime ribeye steak

35 day dry aged Buccleuch beef, thrice cooked chips, Béarnaise sauce (£5 supplement)

Chestnut, mushroom, lentil & goats cheese wellington (v)

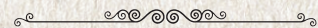
winter brassicas, mustard & herb green sauce

Roast halibut from Scotland's Isle of Gigha

pearly barley, squash & pancetta risotto, gremolata

Boisdale Highland burger & thrice cooked chips

aged beef patty, vension ragu, onion jam, truffle mayo, triple cheese



Cranachan

whisky, raspberries, toasted oats, honeycomb

Chocolate-fudge cheesecake

vanilla chantilly, orange-sesame tuile

Clootie dumpling

drambuie custard

Selection of Scottish farmhouse cheese

served with oatcakes & heather honey (£5 supplement)

Scotch tart

muscovado, lime, crème fraiche