



BURNS WEEK DINNER AND SHOW

BOISDALE OF CANARY WHARF

— FOR THE TABLE —

Oysters for the Table 26 <i>6 jersey oysters served with shallot mignonette</i>	Boisdale Soda Bread <i>Somerset butter, seaweed tapenade</i> 6.95	Crispy Haggis Bon-Bons (3) 6.5
Olives & Almonds 6.5	Salt Fish Fritters (3) 6.5 <i>Hot and spicy aioli</i>	Deep Fried Whitebait 10 <i>Caper mayo</i>
	Wild Venison Bresaola 12 <i>Lemon & olive oil</i>	

Cullen Skink

Traditional smoked haddock chowder, leeks, and quails' eggs

Carpaccio of Scottish Beef, Wild Mushrooms & Aged Parmesan

Wild rocket, Italian black truffle mayo

Dunkeld Classic Oak Smoked Scottish Salmon

Shallots, capers, chives

Pressed Beetroot Terrine, Highland Brie Croquette & Blackberries

Caramelised walnuts, heather honey dressing

Pickled Orkney Herrings

Potato & horseradish puree, shaved fennel, salted lemon dressing

Mini Roast Dumfriesshire Blackface Haggis

Neeps, tatties, gravy

Add a 25ml noggin

Elegant & gentle *Tomintoul 10yr* 7.9 / *Tomintoul 16yr* 11.9

Mighty & peaty *Glencadon Reserva Andalusia* 8.6

Roast Haunch of Wild Scottish Venison & Crispy Shoulder

Braised red cabbage, skirlie mash and whisky sauce

Hebridean Seatrout & Arbroath Smokie Fishcake

Purple sprouting broccoli, white wine and chervil butter sauce

Baked Cod Fillet, Crab & Tarragon Crust

Creamed braised leeks, shellfish and Armagnac bisque

Roast Artichoke & Wild Mushroom Pithivier

Smoked leeks, black truffle and wild mushroom sauce

Prime Scottish Fillet Steak with Black Truffle and Potato Gratin

Winter greens, green peppercorn and brandy sauce **10 SUPPLEMENT**

Traditional Steamed Cloutie Dumpling

with Drambuie custard

Scottish Fudge & Chocolate Mousse

70% Valrhona cacao, hazelnut tuille and salted caramel

Cranachan

Whisky marinated raspberries, toasted oats, honeycomb

Selection of Scottish Artisan Cheeses

Served with heather honey, oat cakes and conference pears **6.5 SUPPLEMENT**

As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All prices include VAT of the current rate. A discretionary 14.5% service charge will be added to your bill.