

# THE DEFINITIVE RAT PACK



AMERICAN  
EAGLE



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## Two Course Menu

### FIRST COURSES

**Dunkeld classic oak smoked salmon**  
*multiple award-winning salmon from the Scottish Highlands*

#### Lobster bisque

*splash of armagnac, croutons, dulse*

#### Partridge & foie gras parfait

*spiced caramelised apple compote, toasted brioche*

#### London burrata, wood roast peppers & soft herbs

*cold pressed olive oil, Amalfi lemon*

#### Mini roast Dumfriesshire blackface haggis

*neeps, tatties, liquor*

*25ml noggin of The Glenrothes 10yo | 5 supplement*

#### Avocado, blood orange & almond salad

*lemon, mint, cold pressed olive oil*

#### Crispy squid, chilli & Tellicherry pepper

*cucumber pickle, lime & chilli mayonnaise*

### MAIN COURSES

#### Roast Norfolk bronze turkey wrapped in Parma ham

*goose fat roast potatoes, cranberry stuffing, heritage vegetables, venison-in-blankets*

#### Steamed Shetland mussels in white wine

*coriander, ginger, sourdough toast*

#### 12oz dry-aged Aberdeenshire ribeye steak (served medium-rare)

*thrice cooked chips, béarnaise sauce*

#### Boisdale truffle burger

*black truffle mayo, triple cheese, thrice cooked chips*

#### Fish of the Day

*daily fresh fish from the south coast – please ask for details*

#### Slow braised Blackface shank of lamb

*mashed potatoes, winter greens, claret & shallot sauce*

#### Jerusalem artichoke risotto, wild mushrooms & rosemary

*parmesan, green herb sauce*

### PUDDING

#### Black cherry & amaretto Christmas pudding

*custard, candied almonds | 9.5*

#### Madagascan dark chocolate & raspberry cheesecake

*macerated raspberries, honeycomb | 10*

#### Sticky toffee pudding

*toffee & Jamaican rum sauce, Cornish clotted cream | 9*

#### Selection of British cheese

*spiced mustard fruits, Scottish oatcakes | 12*

#### Honey, ginger & passion-fruit parfait

*toasted cocoa nib | 8.5*

#### Vegas old fashioned

*American Eagle 4yo, Angostura bitters, demerara sugas | 12*