



## BOISDALE

### MENU £29.50

PLEASE NOTE ALL MENU'S ARE SUBJECT TO SEASONAL CHANGE\*

#### Starters

**Orkney soused herrings**

*Early potatoes, Japanese horseradish*

**Salmon gravadlax**

*dill & sweet mustard dressing*

**Rocket, parsley & spinach salad**

*Lemon couscous & shaved parmesan*

#### Main Courses

**Buccleuch estate free range chicken breast**

*Wild mushroom sauce, dauphinoise potatoes*

**Cod, smoked haddock & parsley fish cake**

*Spinach, anchovy butter sauce*

**Filo pastry parcel of wild mushrooms, fennel & spinach**

*Poached leeks & roasted red pepper sauce*

#### Desserts

**Warm 15 year old Glenfiddich whisky & prune cake**

*With custard*

**White chocolate & raspberry cheesecake**

*Raspberry & mint coulis*

**Caramelised Bramley apple tart**

*Caramel sauce & vanilla ice cream*

#### Optional extra course

Mini roast Macsween Haggis with mash and bashed neeps  
*Noggin of Glenfiddich 15 Year Old ( £9.50 supplement )*

\*\*\*PLEASE NOTE SIDE DISHES ARE AVAILABLE ON THE EVENING FOR A SUPPLEMENT CHARGE\*\*\*



## BOISDALE MENU £38.00

**\*PLEASE TICK 3 OPTIONS ONLY FOR EACH COURSE**  
**PLEASE NOTE ALL MENU'S ARE SUBJECT TO SEASONAL CHANGE**

### Starters

**Seasonal soup of the day**

*toasted granary bread*

**Salmon gravadlax**

*Dill & sweet mustard dressing*

**Classic ceaser salad**

*Ortiz anchovies & shaved parmesan*

**Terrine of wild Highland venison, pheasant & partridge**

*Quince preserve & toast*

**Dunkeld Scottish smoked salmon, shallot & caper relish**

*Classic Oak smoked, sourced from Lock Duart*

**Rocket, parsley & spinach salad**

*Lemon couscous & shaved parmesan*

### Main Courses

**Buccleuch estate free range chicken breast**

*Wild mushroom sauce, dauphinoise potatoes*

**Cod, smoked haddock & parsley fish cake**

*Spinach, anchovy butter sauce*

**Filo pastry parcel of wild mushrooms, fennel & spinach**

*Poached leeks & roasted red pepper sauce*

**Aberdeenshire 40 day aged 10oz rump steak**

*Béarnaise sauce & thick cut chips*

**Seared Loch Duart salmon**

*Spiced puy lentils, chorizo sausage, rosemary & lemon dressing*



## Desserts

**Warm 15 year old Glenfiddich whisky & prune cake**

*With custard*

**White chocolate & raspberry cheesecake**

*Raspberry & mint coulis*

**Caramelised Bramley apple tart**

*Caramel sauce & vanilla ice cream*

**Plum burnt cream**

*Scottish shortbread*

**Dark chocolate mousse**

*Caramelised pear & pear puree*

## Optional extra course

**Mini roast Macsween Haggis with mash and bashed neeps**

*Noggin of Glenfiddich 15 Year Old ( £9.50 supplement )*

**\*\*\*PLEASE NOTE SIDE DISHES ARE AVAILABLE ON THE EVENING FOR A SUPPLEMENT CHARGE\*\*\***



## BOISDALE MENU £55.00

**\*PLEASE TICK THREE OPTIONS ONLY FOR EACH COURSE**  
**PLEASE NOTE ALL MENU'S ARE SUBJECT TO SEASONAL CHANGE**

### Starters

**Classic ceaser salad**

*Ortiz anchovies & shaved parmesan*

**Seasonal soup of the day**

*toasted granary bread*

**Terrine of wild Highland venison, pheasant & partridge**

*Quince preserve & toast*

**Dunkeld Scottish smoked salmon, shallot & caper relish**

*Classic Oak smoked, sourced from Loch Duart*

**Rocket, parsley & spinach salad**

*Lemon couscous & shaved parmesan*

**Atlantic prawn cocktail**

*Red chicory, green harissa mayonnaise, marie rose sauce*

**Hebridean handpicked crab salad**

*spiced avocado puree & melba toast*

**Raviolo of spinach ceps & parmesan**

*Girolles & sage*

### Main Courses

**Buccleuch estate free range chicken breast**

*Wild mushroom sauce, dauphinoise potatoes*

**Cod, smoked haddock & parsley fish cake**

*Spinach & anchovy butter sauce*

**Filo pastry parcel of wild mushrooms, fennel & spinach**

*Poached leeks & black truffle sauce*

**Aberdeenshire 28 day aged fillet steak**

*Bearnaise sauce & thick cut chips*

**Cold poached Loch Duart salmon**

*Spiced lentils, chorizo sausage, rosemary & lemon dressing*



**Aberdeenshire 28 day aged Rib Eye steak**

*Bearnaise sauce, thick cut chips*

**Steamed fillet of Scottish Halibut**

*Lemon & flat parsley couscous, girolles*

**Desserts**

**Warm 15 year old Glenfiddich whisky & prune cake**

*With custard*

**White chocolate & raspberry cheesecake**

*Raspberry & mint coulis*

**Caramelised Bramley apple tart**

*Caramel sauce & vanilla ice cream*

**Dark chocolate mousse**

*Caramelised pear & pear puree*

**Plum burnt cream**

*Scottish shortbread*

**Farmhouse cheese selection**

*Celery, grapes & crackers*

**Optional extra course**

**Mini roast Macsween Haggis with mash and bashed neeps**

*Noggin of Glenfiddich 15 Year Old ( £9.50 supplement )*

**\*\*\*PLEASE NOTE SIDE DISHES ARE AVAILABLE ON THE EVENING FOR A SUPPLEMENT CHARGE\*\*\***