



BOISDALE

NEW YEARS EVE 2009

WITH

REUBEN RICHARDS & SOUL TRAIN

*Boisdale Waldorf salad with Dunsyre blue cheese dressing,
roasted figs & chicory*

Handpicked Hebridean crab meat with spiced avocado

*Rillette of slow cooked Mallard duck, pork & fennel
with red wine poached spiced pear, sour cream & toast*



*Mini roast Macsween haggis with mash & bashed neeps,
noggin of Johnnie Walker Black (£8 supplement)*



*Roast fillet of Hebridean organic salmon, seared langoustine & king scallop,
spinach & ricotta ravioli, swiss chard*

Risotto of roasted pumpkin, toasted pumpkin seeds, sage & Pecorino

*The very finest grass fed Aberdeenshire 7 oz fillet
28 day dry aged for flavour by Aubrey Allen
fresh black truffle, goose fat roast potatoes & glazed carrots*



*Steamed dark chocolate pudding flambé with 12 yr old Macallan whisky,
clotted cream*

*Dunsyre pannacotta, drambuie poached pear, homemade oatmeal biscuit,
walnut jelly*

Winter berry cranachan with salted caramel & lavender shortbread

*£95 in Macdonald bar, £75 Courtyard, £65 Auld restaurant:
Pre payment is required to make a booking and is non refundable
An optional 12.5% service charge will be added to your bill on the evening,
please ensure it is deleted if you are in any way unhappy*

