



BOISDALE

JOHNNIE WALKER

BURNS NIGHT 2009 £55.00 MENU

*Potted handpicked Hebridean crab meat
with toasted sourdough bread & spiced avocado*

*Salad of Perthshire smoked goose breast, fresh figs & toasted walnuts with
raspberry and thyme vinaigrette*



*Mini roast Macsween haggis with mash & bashed neeps,
noggin of Johnnie Walker Green*



*The very best grass fed Aberdeenshire dry aged for flavour by Audrey Allen,
28 day aged 10oz sirloin on the bone (served medium rare), salsa verde, mashed
potatoes & wild rocket*

*Pan roasted fillet of organic West Minch salmon from the
beautiful Isle of South Uist, steamed Shetland rope mussels, creamed Savoy
cabbage with thyme & fennel seeds*



Scottish whisky tart, clotted cream & custard

Raspberry crannachan with Johnnie Walker Black