



BOISDALE
JOHNNIE WALKER
BURNS NIGHT 2009 £69.00 MENU

*The ménage a trois”:
an exciting combination of marinated, hot-smoked & wild cold-smoked
organic West Minch salmon*

*Goose foie gras & duck liver parfait with Johnnie Walker Black served with
Conference pear, raisin & shallot chutney, melba toast*



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



*The very best grass fed Aberdeenshire dry aged for flavour by Audrey Allen,
28 day aged 7oz fillet (served medium rare), soft truffle polenta & parmesan,
roasted organic carrots*

*Roast fillet of turbot, wilted leeks with seaweed relish,
baby turnips, anchovy & chervil butter sauce*



Scottish whisky tart, clotted cream & custard

Raspberry crannachan with Johnnie Walker Black