

BOISDALE



CHRISTMAS MENU 2009 £42

PLEASE SELECT 3XENTREES, 3X MAIN COURSE AND 3XDESSERT

*Celery & Granny Smith apple & baby gem salad, Strathdon blue cheese dressing,
toasted walnuts*

Rillette of wild duck & slow cooked shoulder of pork, pear & saffron chutney

Potted handpicked Hebridean crab meat with spiced avocado

Soup of the day

Great Caesar salad

*Award winning oak-smoked Dunkeld Scottish salmon with,
lemon, shallot & caper dressing*

Steamed half Scottish lobster with harissa mayonnaise & rocket (£6.00 supplement)

*Warm tart of sautéed wild ceps & flat parsley, puree of celeriac,
caramelized shallots & morel cream sauce*

*Salad of smoked wood pigeon, Jerusalem artichokes, pickled Scottish girolles,
cranberry & orange salsa*

Steak tartar with melba toast



*Roast Macsween haggis with mash potatoes & bashed neeps
with a noggin of Johnnie Walker Black (£8.00 supplement)*



*Roast free range turkey with roast potatoes, chipolata wrapped in streaky bacon,
Brussel sprouts, chestnut & sage stuffing, bread sauce & gravy*

*Roast goose with roast potatoes, chipolata wrapped in streaky bacon,
Brussel sprouts, chestnut & sage stuffing, bread sauce & gravy (£8 supplement)*

*Char grilled Aberdeenshire 28 day dry aged 7oz rib eye, (served medium rare),
Please choose from one of the following accompaniments:*

Macallan whisky peppercorn sauce, glazed carrots & mash potato

Béarnaise sauce, chips, watercress & grilled tomato

*Char grilled Aberdeenshire 28 day dry aged 7oz fillet,
(served medium rare) (£10.00 supplement)*

*Please choose from one of the following accompaniments:
Macallan whisky peppercorn sauce, glazed carrots & mash potato
Béarnaise sauce, chips, watercress & grilled tomato*

*Highland haunch of venison pie (glazed button onions, carrots, chestnut mushroom)
with mash potato*

*Seared fillet of Hebridean organic salmon, Ayrshire bacon & oregano, haricot beans,
shallots & spinach*

Risotto of roasted pumpkin, toasted pumpkin seeds, sage & pecorino shavings

*Steamed fillet of wild halibut, girolles, shallots, lemon & thyme
with spinach, rosemary & garlic roasted new potatoes*

*Roast breast of wild Mallard duck, black cherries & star anise sauce,
with honey & thyme roasted root vegetables*



Warm Christmas pudding with brandy sauce

Sticky toffee pudding, caramel sauce & vanilla ice cream

Iced Scottish whisky & sultana parfait, lavender short bread & fudge sauce

Mint tulip cup filled with winter berries & champagne sabayon, cinnamon macarons

Banana & nougat mousse, passion fruit & lemon grass

*Chocolate ultimatum: dark chocolate tart, white chocolate pannacotta with chocolate truffle
mousse & chocolate ice cream (£2.50 supplement)*



Selection of farmhouse cheeses served with grapes, celery & quince jelly (£7.95 supplement)



BOISDALE

GOURMET CHRISTMAS MENU 2009 £75

HIGHLAND SEAFOOD ASSIETTE GOURMAND

*Gold medal-winning Dunkeld wild Scottish smoked salmon
Ceviche of organic West Minch salmon with spring onion & red chilli
Potted hand-picked Heridean crab meat with spiced avocado
Native Loch Ryan oyster*



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



*The very finest grass fed Aberdeenshire 7oz fillet (served medium rare),
28 day dry aged for flavour by Aubrey Allen
sautéed cep with flat leaf parsley, celeriac mash & morel cream sauce*



*Mint tulip cup filled with winter berries & champagne sabayon,
cinnamon macarons*