BOISDALE OF MAYFAIR & ARRAN WHISKIES

PRESENT

BURNS NIGHT MENUS 2019

THE FLYING SCOTSMAN MENU @ £38.00

Tuesday 15th - Saturday 26th January

Including four courses and a traditional Highland bag-piper performance

Cullen Skink
traditional Finnan Haddie broth, poached hens egg

Potted Highland game
house pickles, toasted sourdough

Mini Roast Dumfriesshire Blackface Haggis
mashed potatoes, bashed neeps
25ml noggin of Robert Burns Arran malt (supplement £5)

Aberdeenshire Burnt Cream
with all butter shortbread

"Grandma Broons" Tipsy Laird
raspberry, whisky cream

Should you have specific allergies please ask for the restaurant manager who can offer advice | All rates are inclusive of VAT | An optional 12.5% service charge will be added to your bill

MENU @ £45.00

Friday 25th January
In the Main restaurant Only
Including four courses and a traditional Highland bag-piper performance

Cullen Skink
traditional Finnan Haddie broth, poached hens egg

Potted Highland Game
house pickles, toasted sourdough

Salt Baked beets & Ayrshire Goats Curd
charred brassicas, olives, seeds

Mini Roast Dumfriesshire Blackface Haggis
mashed potatoes, bashed neeps
25ml noggin of Robert Burns Arran malt (supplement £5)

Long-Braised Buccleuch Highland Beef Olives
Champit tatties, malt whisky & shallot sauce

Roasted Orkney Salmon
Shetland mussels, kale, yellow wine sauce

'Skirlie' Mash
spiced roasted celeriac & pumpkin

Aberdeenshire Burnt Cream
With all butter shortbread

"Grandma Broons" Tipsy Laird
raspberry, whisky cream

Selection of British Farmhouse Cheese
served with oatcakes & heather honey (Supplement £3)

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MENU @ £74.50

Tuesday 22nd – Saturday 26th January
Exclusively in The Vinyl Bar & Groove Room
Including matching wines and a traditional Highland bag-piper throughout the evening

Cullen Skink
traditional Finnan Haddie broth, poached hens egg

Potted Highland Game
house pickles, toasted sourdough

Salt Baked Beets & Ayrshire Goats Curd
charred brassicas, olives, seeds

Mini Roast Dumfriesshire Blackface Haggis
mashed potatoes, bashed neeps
addressed with a 25ml noggin of Robert Burns Arran malt whisky

Long-braised Buccleuch Highland Beef Olives
Champit tatties, malt whisky & shallot sauce

Roasted Orkney Salmon
Shetland mussels, kale, yellow wine sauce

'Skirlie' Mash
spiced roasted celeriac & pumpkin

Aberdeenshire Burnt Cream
With all butter shortbread

"Grandma Broons" Tipsy Laird
raspberry, whisky cream

Selection of British Farmhouse Cheese
served with oatcakes & heather honey

Coffee & Traditional Scottish Tablet

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