



**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” Topsy Laird
raspberry, whisky cream



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

Confit heritage beetroots & Ayrshire goats curd (v)
charred brassicas, croutons, winter leaves

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

Char-grilled Buccleuch beef fillet minute steak
goose fat roast potatoes, malt whisky & shallot sauce

Roasted Orkney Salmon

Shetland mussels, kale, yellow wine sauce

'Skirlie' Mash (v)

spiced roasted celeriac & pumpkin

Aberdeenshire Burnt Cream

With all butter shortbread

"Grandma Broons" Topsy Laird

raspberry, whisky cream

Selection of British Farmhouse Cheese

served with oatcakes & heather honey (Supplement £3)



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

Confit heritage beetroots & Ayrshire goats curd (v)
charred brassicas, croutons, winter leaves

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

Char-grilled Buccleuch beef fillet minute steak
goose fat roast potatoes, malt whisky & shallot sauce

Roasted Orkney Salmon
Shetland mussels, kale, yellow wine sauce

‘Skirlie’ Mash (v)
spiced roasted celeriac & pumpkin

Aberdeenshire Burnt Cream
With all butter shortbread

“Grandma Broons” Topsy Laird
raspberry, whisky cream

Selection of British Farmhouse Cheese
served with oatcakes & heather honey

Coffee & Traditional Scottish Tablet

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