



BOISDALE OF CANARY WHARF

BURNS NIGHT 4 COURSE MENU 2019

Thursday 24th January – Saturday 26th January

Cockaleekie

Traditional chicken leek & prune broth topped with puff pastry

Dunkeld classic Scottish oak smoked salmon

Shallots, capers, chives & lemon

Salad of heather honey roasted squash, spiced lentils (v)

mustard & lemon dressing, toasted seeds

Seared hand-dived Scottish king scallop (supplement £2)

crispy slow-cooked pork belly, roasted cauliflower & purée, green herb sauce

Pressed terrine of game from the Scottish Highlands

Toasted sour dough, apple & date chutney, pistachio nuts

Potted inverawe smoked mackerel

Horseradish, lemon & toasted sour dough

Min roast Dumfriesshire Blackface haggis

Mashed potatoes, bashed neeps

25ml noggin of Robert Burns Arran malt (supplement £5)

Cullen skink

Poached smoked haddock fillet, leek & potato chowder

Highland Venison & Blue Cheese Hamburger

Wild red deer, red onion jam, melted Dunshyre blue, thrice cooked chips

Risotto of Pearl barley, charred leeks & oyster mushrooms (v)

White wine & aged parmesan

Roasted sirloin of Buccleuch estate dry aged beef (Supplement £5)

Claret braised beef cheek, skirlie mash, winter greens

Scotch pie

Slow braised west coast mutton, hot water crust pastry, winter brassicas

Roasted Orkney salmon

Foraged greens, saffron & Shetland island mussels butter sauce

Highland heather honey baked cheese cake

Blackberries, meringue

Cranachan

whisky marinated raspberries, toasted oats, honeycomb

Scotch tart & clotted cream

candied fruits & almonds

Selection of British farmhouse cheese (Supplement £3)

Served with oatcakes & heather honey