



## **BOISDALE OF CANARY WHARF**

### **BURNS NIGHT 3 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

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#### **Min roast Dumfriesshire Blackface haggis**

Mashed potatoes, bashed neeps

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

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#### **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