

# DINNER & SHOW

3 COURSES

## FIRST COURSES

**Dunkeld Scottish oak smoked salmon**  
*Horseradish cream, lemon, capers*

**Avocado, lentil & pomegranate superfood salad (v)**  
*Beetroot, winter leaf, cold pressed rapeseed oil*

**Crispy Szechuan pepper & chilli squid**  
*Fragrant chilli mayonnaise, lime*

**Butternut squash soup with horseradish (v)**  
*Pumpkin seeds & focaccia croutons*

**Boisdales's Bowmore whisky-cured smoked salmon**  
*Cold smoked and infused with 16yr single malt from the Isle of Islay (£5 supplement)*

**Mini roast Dumfriesshire Blackface haggis**  
*Bashed neeps & tatties*  
*25ml noggin of Robert Burn Arran single malt (£6 supplement)*

## MAIN COURSES

**Soft potato dumplings, roasted cauliflower & winter truffle (v)**  
*Garlic, lemon, toasted hazelnuts*

**Roast Cornish fillet of cod**  
*'Cassoulet' white beans, chorizo, basil*

**Orkney salmon, crab & Atlantic prawn fishcake**  
*Wilted spinach, shellfish & Armagnac bisque*

**Whole lobster**  
*Char-grilled with garlic & chilli butter, mixed salad (£20.00 supplement)*

**Truffle Aberdeenshire rib-steak hamburger**  
*Black truffle mayonnaise,*  
*Comté cheese, roast mushrooms*  
*Thrice cooked chips*

**10oz Buccleuch fillet on-the-bone**  
*Probably the best steak in the world! (£15.00 supplement)*

**12oz dry-aged Aberdeenshire rib-eye steak (medium-rare)**  
*Thrice cooked hand-cut chips, béarnaise sauce (£9.00 supplement)*

**Free range chicken, bacon & red wine casserole**  
*Potato purée & soft herbs*

## SIDES

*Roasted field mushrooms, chilli, garlic & shallots £4.75*  
*Potato gratin with black winter truffle £9.50*  
*Wilted spinach £5.75*

## PUDDINGS

**Baked passionfruit cheesecake**  
*Passion fruit curd, meringue & raspberries*

**Apple tart fine (v)**  
*Tonka bean ice cream*

**White chocolate & nutella truffle**  
*Milk chocolate & hazelnut ganache,*  
*White chocolate mousse, caramelised hazelnuts*

**Pineapple carpaccio**  
*Lime syrup, sorbet*

**Selection of British cheese (v)**  
*Spiced pear chutney, Scottish oatcakes (£4.00 supplement)*

**Executive Head Chef Andrew Donovan**