

# JOOLS HOLLAND'S BOOGIE WOOGIE

## DINNER & SHOW MENU

### FIRST COURSES

#### **Dunkeld Scottish oak smoked salmon**

multiple award-winning salmon from the Scottish Highlands

#### **Salad of Wye Valley asparagus, marinated Jersey Royal potatoes & torn Burford Brown hen's egg (v)**

watercress & truffle vinaigrette

#### **Seared hand-dived Scottish scallop**

crispy slow-cooked pork belly, cauliflower, wild green herb sauce (£2 supplement)

#### **Vichyssoise of Jersey Royals & Kentish wild garlic (v)**

cream soup, roasted garlic, potato crisps

#### **Mini roast Dumfriesshire Blackface haggis**

mashed potatoes & bashed neeps

#### **Crispy Szechuan pepper & chilli squid**

roasted garlic mayonnaise

#### **Spinach, prawn & avocado salad**

focaccia croutons, roast peppers, lemon & honey vinaigrette

### MAIN COURSES

#### **Pappardelle with baby artichokes, peas & broad beans (v)**

white wine, mint, aged Parmesan

#### **Truffle Aberdeenshire rib-steak hamburger**

black truffle mayonnaise, Gruyère de Comté cheese, roast mushrooms, thrice cooked chips

#### **South Asian curry of sweet potato, okra & Lincolnshire peas (ve)**

coconut scent basmati rice, mango chutney & poppadum's

#### **12oz dry aged Aberdeenshire ribeye steak (served medium rare)**

thrice cooked hand-cut chips, béarnaise sauce (£7.50 supplement)

#### **Raviolo of Orkney salmon, tiger prawns & sorrel**

wilted greens, shellfish & cognac bisque

#### **Roast Dumfriesshire Blackface haggis**

mashed potatoes & bashed neeps

#### **Daily specials**

please ask for more details

### PUDDINGS

#### **Dark chocolate & caramel marquise**

70% Valrhona cocoa, honeycomb, caramelised nuts

#### **Apple tarte Tatin**

bourbon vanilla & Calvados

#### **Baked toffee cheesecake**

caramelised banana & walnut sauce

#### **Pineapple carpaccio**

lime syrup, sorbet

#### **Selection of British farmhouse cheese**

oatcakes, honey, pear (£3 supplement)