



BOISDALE OF CANARY WHARF

BURNS DINNER & LIVE MUSIC MENU 2018

Thursday 25th January - Saturday 27th January

Dunkeld Scottish oak smoked salmon
shallots, capers, horseradish, lemon

Cock-a-leekie
chicken & leek soup with prunes

Marinated heritage beetroots, Burford Brown hen's egg & mustard sauce (v)
Suffolk gem, freshly grated horseradish

Smoked herring 'tarte fine'
sweet & sour onions, sour cream, winter leaves

Carpaccio of wild Highland venison
Winter truffle mayonnaise, chicory, aged Parmesan, watercress

Mini roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps

Roasted fillet of Aberdeenshire dry-aged fillet (served medium rare)
heather smoked short rib of beef pie, celeriac purée

Raviolo of mushroom, ricotta & Parmesan (v)
cold-pressed olive oil, lemon, soft herbs

Roasted Orkney salmon & Hebridean crab cake
wilted spinach, shellfish bisque

Potato gnocchi, roast cauliflower & hazelnuts (v)
cauliflower purée, chilli, aged Parmesan

Cullen skink
baked smoked haddock, rarebit glaze, potato & leek chowder

Char-grilled chicken breast from the Scottish Borders
potato dauphinoise, wilted greens, whisky & shallot sauce

Dark chocolate marquise, honeycomb & caramel
70% Valrhona cocoa, caramelized nuts

Vanilla cheesecake with passionfruit
Chantilly, ginger cookies

Scotch tart
clotted cream

Dornoch dreams
choux pastry, raspberries, Drambuie, whipped cream

Selection of British cheese
oatcakes, honey, pear (£3 supplement)