



PLEASE SELECT MENU 1, 2, 3 OR OUR VERY OWN
“TASTE OF SCOTLAND” MENU FOR YOUR ENTIRE GROUP

For group sizes of 13 to 22, your selected menu will be offered to your guests, to order from, on the day.

If your numbers increase above 22, then you will be required to select one starter, one main & one dessert, from your selected menu, for your entire party.

Should you wish to pre-order from your selected menu instead, you will be required to supply a table plan.

Final menu choices must be confirmed at least 5 working days prior to arrival.

We will cater for any special dietary requirements separately.

MENU 1

£35 per person

Terrine of Tamworth pork with scorched plums
crispy gingerbread, pickled plum purée

Marinated beetroots & Rosary goat's cheese (v)
pickled walnuts, chilli & mint

Optional intermediate course

mini roast Blackface haggis, bashed neeps & tatties (£8.50 supplement)

25ml noggin of Glenfiddich 15 year old whisky (£6.00 supplement)

Char-grilled marinated Norfolk chicken breast
sautéed potato gnocchi, Jerusalem artichoke, charred leeks, lemon thyme & garlic velouté

Raviolo of wild mushrooms, Yorkshire feta, lovage & hisbi cabbage (v)
roasted cauliflower, field mushroom purée, tarragon & lemon dressing

Lemon meringue cheesecake
topped with crispy pavlova meringue

Warm Bramley apple streusel
Cornish clotted cream

Selection of 5 farmhouse cheeses
(£4.50 supplement if taken instead of dessert or £12 as an additional course)
served with sliced pear, honey, oatcakes & bread

All rates are inclusive of VAT | An optional 12.5% service charge will be added to your bill | Please ensure that it is deleted if you are in any way unhappy.



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MENU 2

£47.50 per person

Juniper & gin marinated carpaccio of Scottish Highland venison
aged Pecorino cheese, watercress, rapeseed oil

Szechuan pepper & chilli squid
pickled daikon, soya, chilli & ginger dressing

Marinated beetroots & Rosary goat's cheese (v)
pickled walnuts, chilli & mint

Optional intermediate course

mini roast Blackface haggis, bashed neeps & tatties (£8.50 supplement)

25ml noggin of Glenfiddich 15 year old whisky (£6.00 supplement)

Roasted Kentish salt-marsh lamb rump, globe artichoke purée
braised fennel, heritage tomato & basil

Orkney salmon, crab & prawn fishcake
wilted spinach, sweet pepper, shallot & hazelnut dressing

Raviolo of wild mushrooms, Yorkshire feta, loverage & hisbi cabbage (v)
roasted cauliflower, field mushroom purée, tarragon & lemon dressing

Warm Bramley apple streusel
Cornish clotted cream

70% dark chocolate brownie
rich chocolate cake, milk chocolate mousse, salted caramel butterscotch, buttery shortbread

Selection of 5 farmhouse cheeses
(£4.50 supplement if taken instead of dessert or £12 as an additional course)
served with sliced pear, honey, oatcakes & bread

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MENU 3

£55 per person

Seared hand-dived Scottish scallop
crispy ham hock croquette, black pudding, parsley root purée, cider

Dunkeld Scottish oak smoked salmon
multiple award winning salmon from the Scottish Highlands

Marinated beetroots & Rosary goat's cheese (v)
pickled walnuts, chilli & mint

Optional intermediate course

mini roast Blackface haggis, bashed neeps & tatties (£8.50 supplement)

25ml noggin of Glenfiddich 15 year old whisky (£6.00 supplement)

12oz 28 days dry aged Aberdeenshire rib-eye steak, medium-rare
thrice cooked thick-cut chips, green beans, béarnaise sauce

Roasted Peterhead cod fillet, Shetland mussels & saffron
marsh samphire, charred potatoes

Raviolo of wild mushrooms, Yorkshire feta, lovage & hisbi cabbage (v)
roasted cauliflower, field mushroom purée, tarragon & lemon dressing

70% dark chocolate brownie
rich chocolate cake, milk chocolate mousse, salted caramel butterscotch, buttery shortbread

Lemon meringue cheesecake
topped with crispy pavlova meringue

Selection of 5 farmhouse cheeses
(£4.50 supplement if taken instead of dessert or £12 as an additional course)
served with sliced pear, honey, oatcakes & bread

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BOISDALE'S TASTE OF SCOTLAND

£70 per person

Dunkeld Scottish oak smoked salmon
multiple award winning salmon from the Scottish Highlands

Roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps

7oz 21 days dry aged Aberdeenshire tournedos fillet, medium-rare
spinach, potato purée, roasted foie gras & truffle sauce

or

Char-grilled whole 1lb lobster
garlic, parsley & chilli butter, thrice cooked hand-cut chips, green salad

(Please note that the group must pre-order their mains in advance, or select steak or lobster for the entire group)

Knickerbocker “cranachan”
Highland raspberries, honey heather & 15yr old Glenfiddich whisky

ANYTHING EXTRA...

Add canapes on arrival - £3 per item per person

Add a glass of prosecco on arrival - £6.95 per glass

Add tea & coffee - £2.50 per person

Add an intermediate course of mini roast Blackface haggis, bashed neeps & tatties - £8.50 per person

25ml noggin of Glenfiddich 15 year old whisky - £6.00 per person

Additional sides - from £3.75 each

Add a fourth course of farmhouse cheeses, served with sliced pear, honey, oatcakes & bread - £12.00 per person

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