



BOISDALE OF BISHOPSGATE

3 COURSE VIP GOURMET & LIVE MUSIC MENU

Boisdale prawn cocktail
North Atlantic prawns, Marie Rose, quail's egg

Organic grain, avocado and winter herb salad
citrus, honey and rapeseed dressing

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

Mini roast Dumfriesshire blackface haggis
bashed neeps & tatties

7oz Buccleuch dry aged centre cut fillet steak
Béarnaise sauce & hand cut chips

Orkney salmon and Devonshire crab fishcake
spinach, lemon & horseradish

Slow roast Gloucestershire Old Spot pork belly
baked potato purée, organic cider & grape-mustard sauce

Wild mushroom ravioli
sautéed greens, confit garlic & thyme nut butter

Chargrilled breast of free range British chicken
Boulangère potatoes, wild mushroom & soft herb sauce

Roasted apple and maple Eton mess

Panacotta, tonka bean custard, winter berries, gingerbread

Valrhona bitter chocolate torte, cinnamon roasted apple

Selection of five British cheeses, celery, oat cakes & crackers

