# BOISDALE OF BELGRAVIA



£110

# Lobster 'Thermidor'

Triple cheese, mustard, tarragon

or

## Carpaccio of Scottish Wild Venison

Italian black truffles, rocket, parmesan

## Mini Dumfriesshire Blackface Haggis

Served mashed potatoes, bashed neeps & liquor Add a 25ml noggin Tomintoul 10yrs 7.5 | Glencadam 10yrs 8.5

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### Fillet of Beef 'Wellington'

Pate, puff pastry, goose-fat roast potatoes, seasonal greens

or

### Wild Seabass with Potted Prawn Butter

Braised endive, herb risotto

## Fresh Berries with White Chocolate & Yoghurt Ganache

Orange and sesame tuile

or

#### Baked Dark Chocolate Cheesecake

Salted caramelised walnuts, iced-clotted cream

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## PPTIONAL 5TH COURSE

### Selection of Scottish Artisan Cheese for the Table to Share

Heather honey, oat cakes, conference pears

£12 PER PERSON

All dietary & vegetarian options & requested will be made available on the day.

Although all our main courses are substantial you may wish extra side orders for your table to be ordered in advance of your arrival.