

# BOISDALE OF BISHOPSGATE

## VALENTINES MENU – DINNER & LIVE MUSIC

£58.50 – VIP table & glass of Boisdale champagne

£48.50 – standard table

### FIRST COURSES

**Pressed terrine of smoked salmon**  
crab & charred pink grapefruit salad

**Pavé of smoked chicken & quince set in a chicken consommé**  
crème fraîche, pickled walnuts

**Port poached pear & Cropwell stilton salad**  
winter leaves, cold pressed olive oil

### MAIN COURSES

**Sesame crusted Orkney halibut fillet**  
soy & honey broth, spinach, prawns

**Roast dry aged Aberdeenshire chateaubriand**  
potato gratin with black truffles, braised red cabbage, red pepper béarnaise  
(For 2 to share)

**Potato & parmesan gnocchi with roasted cauliflower**  
cauliflower purée, soft herbs, curried walnuts

**Stuffed wild sea bass with fennel, preserved lemon & thyme**  
warm couscous salad, pomegranate, cold pressed olive oil  
(For 2 to share)

**Roast breast of Norfolk chicken, truffles & tarragon**  
Jerusalem artichokes, greens, red wine sauce

### PUDDINGS

**Couer a la crème**  
chilled spiced quince soup

**Crispy Kentish apple tart**  
Calvados Chantilly cream

**Harrow mess**  
poached pear, meringue, toffee sauce & sweetened cream