



## BOISDALE OF BELGRAVIA

MENU 1 AT £39.50 PER PERSON

**POTTED SMOKED MACKEREL WITH PICKLES**  
toasted sourdough from the St John Bakery

**WILD MUSHROOM & TARRAGON CREAM SOUP**  
herb sipples, crème fraiche

**MINI ROAST DUMFRIESHIRE BLACKFACE HAGGIS**  
bashed neeps & tatties  
(25ml noggin of Glenrothes 12yr for an additional 5 supplement)

**SALAD OF ROMAINE HEARTS**  
Lime honey, lemon & cold pressed olive oil

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Optional Intermediate

**MINI DUMFRIESHIRE BLACKFACE HAGGIS COURSE**  
Served mashed potatoes, bashed neeps & liquor £4.50  
(An optional 2.5cl noggin of Glenrothes 12yr £5.00 supplement)

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**ROAST NORFOLK BRONZE TURKEY WRAPPED IN PARMA HAM**  
goose fat roast potatoes, cranberry stuffing, heritage vegetables, pigs-in-blankets

**SMOKED HADDOCK & CRAB FISH CAKE WITH POACHED HENS' EGG**  
braised leeks, white wine & chive sauce

**SLOW ROAST GLOUCESTERSHIRE OLD SPOT PORK BELLY**  
wet polenta, red wine, Brussel sprouts

**BUTTERNUT SQUASH RAVIOLIS, PINE NUTS & PARMESAN**  
spinach, sage, Amaretto crumb

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**STEAMED CHRISTMAS PUDDING**  
Glenrothes 12yr whisky custard

**VALRHONA TRIPLE CHOCOLATE TORTE**  
mandarin orange ice-cream, honeycomb

**SPICED WINTER FRUIT CRÈME BRULEE**  
all butter Scottish shortbread

**SELECTION OF BRITISH CHEESE**  
mustard fruits, Scottish oatcakes - £5.00 supplement

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

Pigs in blankets £2.50  
Goose fat roast potatoes £2.50  
Brussel sprouts, chestnuts & nutmeg £2.50

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



## BOISDALE OF BELGRAVIA

MENU 2 AT £49.50 PER PERSON

**JOHN ROSS, KILN-CURED SCOTTISH SMOKED SALMON**  
sour cream, capers, red onions

**CHICKEN LIVER & FOIE GRAS PARFAIT**  
toasted brioche, spiced fruit chutney

**ATLANTIC PRAWN COCKTAIL**  
Boisdale brandy-cocktail sauce, crispy gem, lemon

**ROASTED HERITAGE BEETROOTS WITH WHIPPED SOMERSET GOATS' CHEESE**  
winter leaves, candid walnuts & seeds

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Optional Intermediate

**MINI DUMFRIESHIRE BLACKFACE HAGGIS COURSE**  
Served mashed potatoes, bashed neeps & liquor £4.50  
(An optional 2.5cl noggin of Glenrothes 12yr £5.00 supplement)

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**10OZ DRY AGED HIGHLAND GRAZED SCOTTISH RIBEYE STEAK (SERVED MEDIUM RARE)**  
Thrice cooked hand cut chips, winter greens, Béarnaise sauce

**ROAST FILLET OF SHETLAND SALMON**  
curried Shetland mussels & sautéed spinach

**BUTTERNUT SQUASH RAVIOLIS, PINE NUTS & PARMESAN**  
Spinach, sage, Amaretto crumb

**ROAST NORFOLK BRONZE TURKEY WRAPPED IN PARMA HAM**  
Goose fat roast potatoes, cranberry stuffing, heritage vegetables, pigs-in-blankets

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**STEAMED CHRISTMAS PUDDING**  
Glenrothes 12yr whisky custard

**VALRHONA TRIPLE CHOCOLATE TORTE**  
Mandarin orange ice-cream, honeycomb

**SPICED WINTER FRUIT CRÈME BRULEE**  
All butter Scottish shortbread

**SELECTION OF BRITISH CHEESE**  
Mustard fruits, Scottish oatcakes - £5.00 supplement

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

Figs in blankets £2.50  
Goose fat roast potatoes £2.50  
Brussel sprouts, chestnuts & nutmeg £2.50

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



## BOISDALE OF BELGRAVIA

MENU 3 AT £58.00 PER PERSON

**BOISDALE'S BOWMORE WHISKY-CURED SMOKED SALMON**  
infused with 16ry single malt from the Isle of Islay

**SEARED DIVER-CAUGHT DEVONSHIRE SCALLOP**  
Haggis mashed potatoes, crispy bacon, herb green sauce

**TERRINE OF FOIE GRAS**  
sauternes sweet wine jelly, toasted brioche

**ROASTED HERITAGE BEETROOTS WITH WHIPPED SOMERSET GOATS' CHEESE**  
winter leaves, candid walnuts & seeds

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Optional Intermediate

**MINI DUMFRIESHIRE BLACKFACE HAGGIS COURSE**  
Served mashed potatoes, bashed neeps & liquor £4.50  
(An optional 2.5cl noggin of Glenrothes 12yr £5.00 supplement)

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**ROAST SADDLE OF HIGHLAND VENISON**  
Scottish Chanterelles, parsnip tart, Claret & recurrent sauce

**PAN-FRIED HEBRIDEAN HALIBUT**  
crayfish mashed potatoes, greens, Lobster sauce

**ROAST NORFOLK BRONZE TURKEY WRAPPED IN PARMA HAM**  
Goose fat roast potatoes, cranberry stuffing, heritage vegetables, pigs-in-blankets

**BUTTERNUT SQUASH RAVIOLIS, PINE NUTS & PARMESAN**  
spinach, sage, Amaretto crumb

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**STEAMED CHRISTMAS PUDDING**  
Glenrothes 12yr whisky custard

**VALRHONA TRIPLE CHOCOLATE TORTE**  
mandarin orange ice-cream, honeycomb

**SPICED WINTER FRUIT CRÈME BRULEE**  
all butter Scottish shortbread

**SELECTION OF BRITISH CHEESE**  
mustard fruits, Scottish oatcakes - £5.00 supplement

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

Pigs in blankets £2.50  
Goose fat roast potatoes £2.50  
Brussel sprouts, chestnuts & nutmeg £2.50

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