BOISDALE OF BELGRAVIA



£64.5

FIRST COURSES

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Sicilian Blood Orange, Avocado & Red Quinoa Salad

Mint, olives, smoked almonds

Duck Liver & Armagnac Parfait

Celeriac and mustard remoulade, sourdough toast

PPTIPNAL INTERMEDIATE CPURSE

Mini Dumfriesshire Blackface Haggis

Served with mashed potatoes, bashed neeps and liquor

£9.5 SUPPLEMENT

Add a 25ml noggin Tomintoul 10yrs 7.5 | Glencadam 10yrs 8.5

MAIN COURSE

Smoked Haddock, Orkney Salmon & Devonshire Crab Fishcake

Black kale with horseradish and lemon

Butternut Squash Risotto, Sage & Parmesan

Sautéed king oyster mushrooms

Wild Scottish Venison Pie

Mashed potatoes, winter greens, claret gravy

DESSERT

Hazelnut & Praline Baked Cheesecake

Dark chocolate sauce, hazelnut brittle

Valrhona Dark Chocolate 'Marquise'

Black current, honeycomb

Selection of Great British Artisan Cheeses

Served with heather honey, oat cakes and conference pears

£6.5 SUPPLEMENT

ADDITIONAL SIDES

Thrice cooked chips £6.95

Sautéed spinach, Amalfi lemon, olive oil £8

Broccoli with shallots & anchovy butter £8

Green leaf salad, vinaigrette £6.5

Mashed potatoes, Somerset butter, dulce £7

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.