



## BOISDALE OF BELGRAVIA

### MENU 1

£34.50

**Mini roast Blackface haggis with mash & bashed neeps**

*noggin of Glenfiddich 15 Year Old Solera*

*(supplement of £6.00 for the noggin)*

**Crispy Szechuan pepper & chilli squid**

*lime & chilli mayonnaise*

**Chopped salad, barrel-aged feta**

*salsa verde, green herb dressing*



**5oz Aberdeenshire minute fillet steak**

*served simply char-grilled with gravy and spinach & hand cut chips (served medium rare)*

**Fish of the day**

*Please ask for details on the day of the event*

**Linguine with heritage tomatoes,**

*soft herbs & garlic, shaved aged Parmesan*

**Aberdeenshire rib steak-truffle burger**

*black truffle mayonnaise, Gruyère de Comté cheese, roast field mushrooms & hand cut chips*



**Caramelised lemon tart**

*clotted cream, raspberries*

**A selection of ice creams**

*shortbread biscuit*

**Brandy poached raspberry crème brûlée**

*Scottish shortbread*



**A selection of 5 British cheeses**

*with spiced preserved quince, celery, oat cakes & crackers*

*(supplement £12.00)*



## BOISDALE OF BELGRAVIA

### MENU 2

£44.50

**Crispy Szechuan pepper & chilli squid**  
*lime & chilli mayonnaise*

**London burrata with tomato caponata**  
*Pesto, basil, cold pressed olive oil*

**Mini roast Blackface haggis with mash & bashed neeps**  
*noggin of Glenfiddich 15 Year Old Solera*  
*(supplement of £6.00 for the noggin)*



**Fish of the day**  
*Please ask for details of the day of the event*

**Linguine with heritage tomatoes,**  
*soft herbs & garlic, shaved aged Parmesan*

**7oz tournedos fillet**  
*most tender of all our steaks, dry aged 21 days, Béarnaise sauce and thick cut chips*  
*(served medium rare)*

**Chicken escalope 'Milanese'**  
*crisp Parmesan crumb, slow roast tomatoes*



**Caramelised lemon tart crème fraîche,**  
*raspberries*

**A selection of ice creams**  
*shortbread biscuit*

**Brandy poached raspberry crème brûlée**  
*Scottish shortbread*



**A selection of 5 British cheeses**  
*with spiced preserved quince, celery, oat cakes and crackers*  
*(supplement £12.00)*



## BOISDALE OF BELGRAVIA

### MENU 3

£54.50

**Chicken liver & foie gras parfait**  
*spiced fruit chutney, toasted brioche*

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

**London burrata with tomato caponata**  
*pesto, basil, cold pressed olive oil (v)*

**Mini roast Blackface haggis with mash & bashed neeps**  
*noggin of Glenfiddich 15 Year Old Solera*  
*(supplement of £6.00 for the noggin)*



**Shetland halibut**  
*cockle risotto, white wine, Parmesan crisp*

**12oz rib-eye**  
*centre cut rib, flavourful, tender with good marbling, dry aged for 28 days*  
*Béarnaise sauce & thick cut chips*  
*(served medium rare)*

**Chopped salad, salsa verde & green herb dressing**  
*Grilled marinated chicken breast*

**Linguine with heritage tomatoes,**  
*soft herbs & garlic & shaved aged Parmesan*



**Caramelised lemon tart crème fraîche**  
*raspberries*

**Pear, apple & cinnamon crumble**  
*English custard*

**Brandy poached raspberry crème brûlée**  
*Scottish shortbread*



**A selection of 5 British cheeses**  
*with spiced preserved quince, celery, oat cakes & crackers*  
*(supplement of £12.00)*