

# BOISDALE OF BELGRAVIA

## BURNS WEEK JACOBITE

£64.5

### FIRST COURSES

#### Cullen Skink

*Traditional smoked haddock chowder, leeks and quails' eggs*

#### Stornoway Black Pudding Scotch Egg

*Piccalilli, mustard mayo*

#### Chicory, Pear & Lanark Blue Cheese Salad

*Honey, mustard, caramelised walnuts*

### MAIN COURSE

#### Hebridean Seatrout & Smoked Haddock Fishcake

*Sauteed greens, Chablis and chive butter sauce*

#### Scottish Wild Mushroom & Lentil 'Wellington'

*Creamed leeks, red wine, rosemary*

#### Asparagus, Pea & Broad Bean Risotto

*Mint, aged parmesan*

#### Roast Dumfriesshire Blackface Haggis

*Mashed potatoes, bashed neeps*

*Add a 25ml noggin*

*Elegant and gentle* Tomintoul 10yo 7.8 | Tomintoul 16yo 11.2

*Mighty and peaty* Glencadam 10yo 8.9 | Glencadam 15yo 11.7

### DESSERT

#### Traditional Steamed Clottie Dumpling

*Isle of Skye single malt custard*

#### Cranachan

*Whisky marinated raspberries, toasted oats, honeycomb*

#### Selection of Scottish Artisan Cheeses

*Served with heather honey, oat cakes and conference pears*

£6.5 SUPPLEMENT

### SIDES

#### Vegetables & Salad

*Sautéed spinach* £8

*Broccoli with shallots & anchovy butter* £8

*Sautéed garlic mushrooms, parsley & breadcrumbs* £7.5

*Heritage tomato & red onion salad* £7.5

*Rocket salad, shaved parmesan & mustard dressing* £9

#### Potatoes

*Thick-cut chips* £6.95

*Boiled Cornish early potatoes, parsley & garden mint* £7

*Truffle, rosemary & parmesan chips, truffle aioli* £10

*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.*



# BOISDALE OF BELGRAVIA

## BURNS WEEK HIGHLAND

£74.5

### FIRST COURSES

**Dunkeld Classic Oak Smoked Scottish Salmon**

*Shallots, capers, chives*

**Wild Venison Tartare**

*Confit hen's egg, crispy shallots, toast*

**Chicory, Pear & Lanark Blue Cheese Salad**

*Honey, mustard, caramelised walnuts*

### MAIN COURSE

**Roast Prime Scottish Fillet Steak**

*35 day Himalayan salt chamber dry aged*

*Thrice cooked chips, bearnaise sauce*

**Scottish Seabass Fillet, Shellfish & Saffron Sauce**

*New potatoes, dulse and lemon*

**Scottish Wild Mushroom & Lentil 'Wellington'**

*Creamed leeks, red wine, rosemary*

### DESSERT

**Traditional Steamed Clottie Dumpling**

*Isle of Skye single malt custard*

**Cranachan**

*Whisky marinated raspberries, toasted oats, honeycomb*

**Selection of Scottish Artisan Cheeses**

*Served with heather honey, oat cakes and conference pears*

£6.5 SUPPLEMENT

### SIDES

**Vegetables & Salad**

*Sautéed spinach £8*

*Broccoli with shallots & anchovy butter £8*

*Sautéed garlic mushrooms, parsley & breadcrumbs £7.5*

*Heritage tomato & red onion salad £7.5*

*Rocket salad, shaved parmesan & mustard dressing £9*

**Potatoes**

*Thick-cut chips £6.95*

*Boiled Cornish early potatoes, parsley & garden mint £7*

*Truffle, rosemary & parmesan chips, truffle aioli £10*

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

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# BOISDALE OF BELGRAVIA

## BURNS WEEK SIGNATURE

£110

### Lobster Triple Cheese 'Thermdior'

*Green leaf vinaigrette*

### Mini Roast Dumfriesshire Blackface Haggis

*Mashed potatoes, bashed neeps*

*Add a 25ml noggin*

*Elegant and gentle* Tomintoul 10yo 7.8 | Tomintoul 16yo 11.2

*Mighty and peaty* Glencadam 10yo 8.9 | Glencadam 15yo 11.7

### Fine Dry-aged Scotch Chateaubriand & Crispy Braised Short-Rib

*Truffled-potato dauphinoise, spiced red cabbage, Boisdale Claret sauce*

### Cranachan

*Whisky marinated raspberries, toasted oats, honeycomb*

## OPTIONAL 5TH COURSE

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

*Heather honey, oat cakes, conference pears*

£12 PER PERSON

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