

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

Sautéed greens, Chablis and chive butter sauce

Scottish Wild Mushroom & Lentil 'Wellington'

Creamed leeks, red wine, rosemary

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

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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

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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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