

BOISDALE OF CANARY WHARF

BONNIE PRINCE

£64.5

FIRST COURSES

Cream of Celeriac Soup with Wild Mushrooms

Focaccia croutons, parsley oil

Duck Liver & Armagnac Pâté

Plum chutney, toast, pickles

Marinated Beetroot, Suffolk Gem & Barrel Aged Feta Salad

Chilli, pickled walnuts, lemon dressing

OPTIONAL INTERMEDIATE COURSE

Mini Dumfriesshire Blackface Haggis

Served with mashed potatoes, bashed neeps and liquor

£9.5 SUPPLEMENT

Add a 25ml noggin Tomintoul 10yrs 7.05 | Glencadam 10yrs 8.2

MAIN COURSE

Slow Cooked Feather-blade of Scottish Beef with Black Truffle

Potato puree, spinach, mushroom and tarragon sauce

Roast Cauliflower, Moroccan Spices & Pomegranate

Coriander hummus, walnuts, roast peppers

Orkney Salmon & Smoked Haddock Fishcake

Sauteed spinach, aubergine, caper dressing

DESSERT

Gluten Free Chocolate Brownie

White chocolate and yogurt ganache, 70% chocolate sauce

Boisdale's Cranachan

Raspberries, oat cookie, whisky Chantilly, honeycomb

Selection of Scottish Artisan Cheeses

Served with heather honey, oat cakes and conference pears

£6.5 SUPPLEMENT

ADDITIONAL SIDE ORDERS

Boisdale soda bread Somerset butter, Seaweed tapenade £6.95

Vegetables & Salad

Sautéed Spinach £8

Creamed spinach with black truffle £12

Broccoli with shallots & anchovy butter £8

Heritage tomato & red onion salad £7.5

Green leaf salad, vinaigrette £6.5

Potatoes

Thick-cut Chips £6.95

Boiled Cornish Early Potatoes, parsley & garden mint £7

Truffle, Rosemary & Parmesan chips, truffle aioli £10

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.