

BOISDALE OF CANARY WHARF

SIGNATURE

£110

Lobster 'Thermidor'

Triple cheese, mustard, tarragon

or
or

Tartare of Scottish Wild Venison

Italian black truffle aioli, toasted brioche

Mini Dumfriesshire Blackface Haggis

Served mashed potatoes, bashed neeps & liquor

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

Fillet of Beef 'Wellington'

*Pate, puff pastry, goose-fat roast potatoes,
seasonal greens*

or

Roast Fillet of Hebridean Halibut,

Soft Herb & Parmesan Crust

Confit leeks, chives, Chablis sauce

Gluten Free Chocolate Brownie

White chocolate and yogurt ganache, 70% chocolate sauce

or

Boisdale's Cranachan

Raspberries, oat cookie, whisky Chantilly, honeycomb

OPTIONAL 5TH COURSE

Selection of Scottish Artisan Cheese for the Table to Share

Heather honey, oat cakes, conference pears

£12 PER PERSON

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.