

BOISDALE



15 ECCLESTON STREET
BELGRAVIA
LONDON SW1W 9LX

TELEPHONE: 020-7730 6922
FAX: 020-7730 0548
E-MAIL: INFO@BOISDALE.CO.UK
WEB SITE: WWW.BOISDALE.CO.UK

TO		
FAX NUMBER/EMAIL		
FROM		
DATE		
PAGES	14	(INCLUDING THIS ONE)
SUBJECT	Burns night at Boisdale	

Further to your recent enquiry, I am pleased to send you the details for your booking at Boisdale. Please find attached: the Boisdale set menus; the house wine list (we have a far more extensive wine list which can be viewed on our web site: www.boisdale.co.uk); and a party booking form.

PLEASE READ THE FOLLOWING IMPORTANT POINTS VERY CAREFULLY.

- To ensure the quality of service parties of 11 or more will be served one of the attached set menus.
- Please check the availability of the date for your party and **make a provisional booking BEFORE** returning the completed and signed booking form.
- Room hire charges or a minimum spend may apply – please ask for details.
- **During the Burns fortnight, from Monday 14th – Saturday 26th January 2008 we require a £25.00 non-refundable deposit per person and a room hire charge if applicable.**
- We require that stag and all-male parties pay in advance.
- We **CANNOT GUARANTEE TO HOLD** provisional or verbal bookings and therefore ask you to return the completed booking form to Zoe Robinson by fax (020-7730 0548), email (reservations@boisdale.co.uk) or post (address as above) as soon as possible.
- Any alterations should be communicated directly to Zoe on 020-7730 6922.
- Please see Terms and Conditions for further information.

In order to comply with the antiquated vagaries of the English licensing laws, we are obliged to enforce the following restrictions on the service and consumption of alcohol:

	Last orders for alcoholic drinks:	All alcoholic drinks removed from tables by:
Private Dining Room	12.00am	12.30am
Restaurant	12.00am	12.30am
Courtyard Garden	11.00pm	11.20pm
Back Bar	11.00pm	11.20pm
The Macdonald Bar	1.00am	1.30am

Please note that a Jazz Charge of £4.50 per person is payable in The Macdonald Bar at Boisdale after 10.00pm.



TERMS & CONDITIONS

Please note that in making your booking you are agreeing to Boisdale's Terms & Conditions, as detailed below. Please read them carefully and ensure that the booking form is fully completed and **signed**. If you reply by email, please post or fax the signed "Terms & Conditions" back to us.

Payment

We are unable to provide customers account facilities, therefore the final account is payable at the end of the meal (except stag/all male events). We accept all major credit/debit cards, cash and cheques up to the limit of the cheque guarantee card. Company cheques will only be accepted if the cheque has cleared through our bank account at least 7 working days prior the date of the function. Payment for any balance outstanding on the evening of the function can only be accepted in cash or on one of our accepted credit/debit cards. Please make cheques payable to Boisdale Plc.

Timing

In order to ensure that your party's order receives the kitchen's dedicated attention, we ask you to specify the times at which you would like your order to be taken and at which you wish to sit down. It is essential that these agreed times are adhered to. Boisdale cannot be held responsible for delays to service should you or your guests fail to meet these timings.

Hire charge

The hire charge, as agreed, is detailed on the booking form. It will be added to your bill for your party and is **not optional**.

Stag parties and all male parties

We require that the estimated bill for food and beverages for stag and all male parties be paid in advance. We require that the host provide us with a credit card prior to commencement of the party to cover any overspend or damages (see below). We draw your attention to the licensing restrictions applicable to the various parts of Boisdale. We require all stag and male parties to vacate the premises by 12.30am. We regret that no adult entertainment is acceptable. Guests are **not** permitted access to live jazz at Boisdale in The Macdonald Bar.

Live Jazz

The Macdonald Bar at Boisdale features live jazz each evening from 10.00pm until midnight. Regrettably guests at private parties are **not** admitted to the jazz venue. This matter is left to the manager's discretion on the night. Should admission be agreed, a jazz charge of £4.50 per person is payable.

Damages

If you or your guests remove any fixtures or fittings you will be charged for the cost of replacement. If you or your guests damage any fixtures or fittings you will be charged for the cost of repair, renovation or replacement.

Cancellations

Should you cancel your reservation your deposit is not refundable. Should your full complement of guests fail to attend, your acceptance of these Terms & Conditions authorises Boisdale PLC to debit your credit card to the full value of your original booking.

Booking numbers and numbers attending

The organiser must confirm the number of guests in the party 24 hours in advance. We understand that occasionally cancellations are unavoidable and will therefore not charge any fees if the number of guests decreases by up to 3 party members in the 24 hour period leading up to the event. However should the number of cancelled guests exceed 3 we reserve the right to charge £25 per each guest cancelled above this number. The number attending may not exceed the maximum indicated.

Cloakroom

Boisdale plc, its management and staff accept no responsibility for customer's property which has not been left in its cloakroom and for which a cloakroom ticket has not been issued.

Service charge

All private parties are subject to an optional 12.5% service charge, which will be added to your bill.

Signature & date:



PARTY BOOKING FORM

Person making booking:

Contact numbers: Tel: Fax:

Name of Host (if different to above):

Date of party:

To guarantee your reservation, please fill in your card details below:

Name (as on card):

Card Holder Address:

Card issuer: Valid from / until: /

Card number: Issue number (Switch):

A £25.00 non-refundable deposit per person and a room hire charge if applicable as agreed: £

I have read and agreed to Boisdale's Terms & conditions.

Signature:

Venue (please tick):	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <th style="width: 50%; text-align: center;">Drinks</th> <th style="width: 50%; text-align: center;">Dining</th> </tr> <tr> <td style="height: 20px;"></td> <td style="height: 20px;"></td> </tr> <tr> <td style="height: 20px;"></td> <td style="height: 20px;"></td> </tr> <tr> <td style="height: 20px;"></td> <td style="height: 20px;"></td> </tr> <tr> <td style="height: 20px;"></td> <td style="height: 20px;"></td> </tr> <tr> <td style="height: 20px;"></td> <td style="height: 20px;"></td> </tr> </table>	Drinks	Dining											<p>£50.00 room hire & subject to minimum spend. 12-22 guests</p> <p>£100 room hire & subject to minimum spend. 15-26 guests dining subject to minimum spend 12-16 guests</p> <p>Subject to minimum spend Up to 34 dining (not all at one table) Maximum of 12 people £4.50 per person jazz charge</p>
Drinks	Dining													
Private Dining Room														
Back Bar														
Courtyard Garden														
Restaurant														
Macdonald Bar														

Time of arrival for pre-dinner drinks:

Time you wish to sit down to order:

Number of guests:

Please state purpose of the event:

Please tick one menu per group/party:	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 25%; text-align: center;">£47.50</td> <td style="width: 25%; text-align: center;">£55</td> <td style="width: 25%; text-align: center;">£69</td> <td style="width: 25%;"></td> </tr> <tr> <td style="text-align: center;">Yes?</td> <td style="text-align: center;">No?</td> <td style="text-align: center;">Cash</td> <td style="text-align: center;">No?</td> </tr> </table>	£47.50	£55	£69		Yes?	No?	Cash	No?
£47.50	£55	£69							
Yes?	No?	Cash	No?						
Piper and Speaker:									
Pre-drinks	Add to the main bill								
Pre-dinner canapés (please ask for details)	Yes?								

Other (e.g. Port):

Water:	Still		Fizzy	
Coffee:	Yes		No	

Special Requirements – Please give at least 48 hours notice (e.g. dietary restrictions, canapés, cigars etc):



PRIVATE DINNING WINE LIST

THE SELECTION OF OUR VERY FINEST WINES

RED WINES

Please tick your choice in the left hand column; You do not have to give the number of bottles required – this is just to ensure that we have plenty in stock. This selection can be subject to availability.

<input type="checkbox"/>	Weinert Pedro del Castillo Malbec 2005 <i>Bodegas y Cavas de Weinert, Lujan de Cuyo, Argentina</i> <i>100% unoaked Malbec with fine berry fruit aromas. Supple, attractive fruit in this easy-drinking red. A well-made wine with good balance and weight.</i>	£19.50
<input type="checkbox"/>	Vino Rubens 2005 <i>Bodegas Tikalo, Villamanrique, Ciudad Real</i> <i>Silver Medal at the 7th Bacchus International Wine Competition in Spain 2006.</i> <i>Full bodied, rich and spicy Tempranillo for substantial enjoyment</i>	£22.50
<input type="checkbox"/>	Sirius Rouge 2003 <i>AOC Bordeaux, Maison Sichel</i> <i>This is a simply delicious wine, displaying luscious ripe tannins and a voluptuous, but elegant, body of finely balanced soft fruit with a judicious touch of oak.</i>	£23.00
<input type="checkbox"/>	Vale da Clara Tinto 2005/2006 <i>Quinta de la Rosa, Douro Valley</i> <i>The Vale da Clara Red 2005 is a wine full of the typical fruit from the Douro. It is quite full bodied, full of flavour, soft and approachable yet with sufficient tannins and good acidity to give it freshness and uniqueness.</i>	£24.00
<input type="checkbox"/>	Minervois R�serve 2003 <i>Pierre Christman</i> <i>Delicious and elegant spiced black fruit flavours with instant appeal and a lovely balanced finish..</i>	£24.00
<input type="checkbox"/>	Ch�teau de Ricaud 2001 <i>Premi�res C�tes de Bordeaux</i> <i>A predominantly Cabernet Sauvignon blend, Ricaud Rouge usually needs four years' maturity before opening out to show its wonderfully deep flavours. The 2000 vintage represents a quantum leap for Ricaud. It has concentration, new oak and gravitas. A 'must buy'! Decanting recommended.</i>	£26.50
<input type="checkbox"/>	Ch�nas 2003 <i>Domaine des Duc</i> <i>Ripe, gamey & fragrant nose. Delicious, red-berry fruited palate. Soft, clean finish.</i>	£28.00
<input type="checkbox"/>	Fleurie Cuv�e Tradition 2006 <i>Domaine de Robert, Patrick Brunet</i> <i>Wonderfully attractive fruit & floral flavours and good depth. This is an absolute peak for Fleurie</i>	£29.50
<input type="checkbox"/>	Vi�a Pomal Reserva 2001 <i>Rioja, Spain</i> <i>One of the finest Reserva Rioja's produced today in the traditional classic, elegant style.</i>	£29.50



<input type="checkbox"/>	Edmeades Mendocino Zinfandel 2004 <i>Anderson Valley, California</i> <i>Focused aromas of cherries, spice, roasted coffee, and oak vanillin lead way to more funky aromas of earth and forest floor. Small amounts of Pinot Noir and Grenache add a perfumed fruit character to the aromas. Darker fruit flavours show up on the palate followed by a long, lingering, berry finish. Juicy, jammy, and lively on the palate to begin – but upon airing, the wine displays more tart raspberry flavours.</i>	£37.50
<input type="checkbox"/>	Gigondas Domaine St. Damien 2003 <i>Domaine St. Damien</i> <i>Domaine St. Damien has twice been awarded the 'Coup de Coeur' in Guide Hachette. Soft, round, and plump, this is a rich and concentrated wine combining power and finesse.</i>	£41.50
<input type="checkbox"/>	Château Beaumont 1999 <i>Cru Bourgeois, Haut-Médoc</i> <i>Sweet herbs, cherries and blackcurrants are offered in a forward, round mainstream style. A lovely, clean and elegant claret that works beautifully with meats and cheese..</i>	£42.50
<input type="checkbox"/>	Château Rahoul 2000 <i>Graves</i> <i>The 2000 is a very serious wine indeed – as anyone who is a collector of fine wine will recognize instantly. Great concentration of colour and fruit and plenty of supple tannins to give maturity and gravitas. This is now at a perfect stage of maturity</i>	£48.00
<input type="checkbox"/>	La Closerie de Fourtet 2003 <i>Grand Cru Classé, St. Emilion</i> <i>La Closerie de Fourtet is the second label of Château Fourtet. A delightful bouquet of plum, spice and chocolate on the nose leads to a full-bodied, intense, ripe fruitiness and silky tannins. A serious wine, from a serious Château</i>	£59.50
<input type="checkbox"/>	Château Fonroque 2000 <i>Grand Cru Classé, St. Emilion</i> <i>Sweet, exuberant, black fruit nose. Plenty of texture and rich fruit on the palate. Very good structure underpinning it all, balanced, a delightful, characterful finish</i>	£65.00
<input type="checkbox"/>	Alter Ego de Palmer 2004 <i>AOC Margaux, Second wine of Château Palmer</i> <i>Wine with immense and immediate charm, from the first, intense aromas of fresh blackcurrant and prune fruit on the nose, lifted with hints of mocha and toast through to the rich dense finish. On the palate, full, fat and silky, with superb tannin structure, and spicy notes of Cabernet Sauvignon at its best.</i>	£89.00



WHITE WINES

Please tick your choice in the left hand column. You do not have to give the number of bottles required – this is just to ensure that we have plenty in stock. This selection can be subject to availability.

<input type="checkbox"/>	Colección Chardonnay 2006 <i>Michel Torino, Cafayate Valley, Argentina</i> <i>Tropical fruit tones with hints of apple and pear with a clean, citrus grapefruit finish.</i>	£17.50
<input type="checkbox"/>	Château de Montys 2006 <i>Muscadet du Sèvre et Maine Sur Lie</i> <i>Probably the driest, crispest wine in the world, Muscadet has returned to form of late with some excellent vintages. This wine is packed with delightful fresh fruit and is perfect with shellfish..</i>	£18.50
<input type="checkbox"/>	Soave Classico DOC 2006, Vigneto Monte Tenda <i>Fratelli Tedeschi, Veneto</i> <i>A vibrant single vineyard Soave made with late harvested Garganega grapes. The nose is rich, full and nutty with a touch of grapeyness, the palate generous, spicy and fresh.</i>	£21.00
<input type="checkbox"/>	Sirius Blanc 2005 <i>AOC Bordeaux, Maison Sichel</i> <i>Rich, intense nose of acacia flowers, box and mango, overlaid with elegant oaky notes. On the palate, the fresh flavours of the Sauvignon are perfectly balanced by the body and length of the Sémillon.</i>	£25.00
<input type="checkbox"/>	Pinot Grigio “Andrea di Pec” IGT della Venezia Giulia 2005 <i>Andrea di Pec</i> <i>A top quality dry, fruity and crisp white wine from the Pinot Gris grape grown on the gravelly plains of the Friuli.</i>	£22.50
<input type="checkbox"/>	Vale da Clara Branco 2006 <i>Quinta de la Rosa, Douro Valley</i> <i>The wine is elegant, with good equilibrium and fresh fruit and citric flavours. The time the wine spent in French casks has helped to improve its balance and has given it more complexity without hiding any of the aromas and flavours coming from the traditional grapes varieties.</i>	£23.00
<input type="checkbox"/>	Château Richemont Blanc 2004 <i>Château de Sours, AC Bordeaux</i> <i>Move over New Zealand! This is the way forward for delicious light and crispy Sauvignon Blanc with a citrus tangy touch of Semillon.</i>	£24.00
<input type="checkbox"/>	Gavi di Commune di Gavi DOC 2006 <i>San Silvestro, Piemonte</i> <i>Very fine Piedmontese white wine made from a painstaking vinification of the Cortese varietal grown in the Gavi area. This wine is a softish straw-yellow colour with a delicate, highly characteristic nose and fresh, dry, pleasantly, harmonious taste.</i>	£27.00
<input type="checkbox"/>	Albariño ‘La Val’ 2006 <i>Rias Baixas, Galicia</i> <i>A Fresh, aromatic and herbal white with mineral undertones. The fruit character is distinctly floral with lychees and grapefruit., good peppery acidity and sherbet on the finish.</i>	£28.00
<input type="checkbox"/>	Pouilly-Loché 2005 <i>Domaine des Duc</i> <i>Golden, delicious and buttery old-fashion mature Burgundy</i>	£32.00



<input type="checkbox"/>	Sancerre 'Les Jeannettes' 2006 <i>Henri Bourgeois</i> <i>Coup de Coeur of the 2006 Hachette Wine Guide Richly scented with a fruity earth character only found in the wines of top producers such as Bourgeois. From an excellent vintage. Light, aromatic, fresh and fruity.</i>	£32.50
<input type="checkbox"/>	Kendall-Jackson Vintner's Reserve Chardonnay 2005 <i>Jackson Estates, California</i> <i>"Tropical flavours such as mango and pineapple dance with aromas of peach, apple and pear. Richly layered and balanced throughout. Lightly buttered toast headlines the indulgent, lingering finish." – Randy Ullom, Winemaster</i>	£32.50
<input type="checkbox"/>	Jurançon Sec 'Chant des Vignes' 2005 <i>Domaine Cauhape</i> <i>Lovely minerality, with lemon fruit. Good acidity. Ripe and lemony, with a short mineral backbone. Long and ripe.</i>	£35.00
<input type="checkbox"/>	Hamilton Russell Chardonnay 2004 <i>Walker Bay</i> <i>The original and most impressive producer of both Pinot Noir and Chardonnay in the cool Walker Bay region. With terrific purity and intensity and unmistakable old world elegance, combined with lightly tropical notes and a mineral edge, it's quite simply a knock-out.</i>	£38.50
<input type="checkbox"/>	Chablis 1er Cru Montmains Millésime 2005 <i>Simonnet-Febvre</i> <i>The epitome of Premier Cru Chablis: vivid and intense, with excellent mineral flavours and a long finish.</i>	£45.00
<input type="checkbox"/>	Chassagne-Montrachet 'Les Pierres' 2004 <i>Domaine Jean & Jean-Marc Pillot</i> <i>Delicious rich, honeyed fruit flavours, balanced with firm oak, fine acidity and a crisp finish.</i>	£85.00
<input type="checkbox"/>	Meursault les Vireuils 2004 <i>Domaine Dupont-Fahn</i> <i>A classic white burgundy from one of the regions most established family firms. Toasty, brioche aromas combine with elegant flavours on the palate.</i>	£89.00



CHAMPAGNE

Bin		Bottle
	Boisdale NV Georges Gardet, Chigny-les-Roses <i>The complex, classic vintage style is the result of an insistence on a minimum of six years average bottle age (the minimum for Non Vintage Champagnes is normally two years) and the finest grapes sourced only from the very best Grand Cru and Premier Cru rated vineyards. The Gardet family has been making Champagne for four generations. In 1987 Boisdale was registered as a Marque in Champagne. Our traditional full-flavoured house style is a blend in equal proportions of Pinot Meunière for softness, Pinot Noir for depth and Chardonnay for elegance.</i>	£39.50
	Piper Heidsieck Cuvée Brut Reims <i>An exceptionally well balance champagne – fresh and lively, with light aromas of citrus fruits and spring flowers.</i>	£45.00
	Moët & Chandon Brut Impérial NV Épernay <i>Well balanced and harmonious, with subtle aromas of warm toast and gingerbread. The finish is sustained with a hint of honey.</i>	£48.00
	Laurent-Perrier Brut NV Tours-sur-Marne <i>A perfect aperitif champagne. The excellent balance, freshness and delicacy of this wine will go well with the most refined fish dishes, lighter seafood as well as white meat and poultry. On the palate the first impression is fresh and easy, with plenty of fruit and full flavours.</i>	£48.50
	Pol Roger Extra Cuvée de Reserve Brut NV Epernay <i>An exceptionally fragrant, ultra-dry Chardonnay-dominated cuvée, with a bouquet of floral and fruity aromas, ripe and thirst-quenching on the palate, with a superb taste of brioche. Winston Churchill's favourite Champagne. He even named his race horse Pol Roger.</i>	£49.50
	Pol Roger Rich NV Épernay <i>Complex and rich loaded with crisp honeyed apples and all spices on the finish. A treat!</i>	£52.50
	Veuve Clicquot Yellow Label Brut NV Reims <i>This classically-styled, dry Champagne is a blend of two-thirds black grapes (Pinot Noir and Pinot Meunier) for body, balanced with one-third Chardonnay for elegance. It has a fine persistent sparkle and golden Champagne colour. Its complex nose of apple, citrus and caramel is followed by full flavours with elegance, crispness and a slightly spicy finish</i>	£55.00



<input type="checkbox"/>	Charles Heidsieck Mis en Caves 2001 Brut Réserve NV <i>Tours-sur-Marne</i> <i>White flowers and pale fruits on the nose. Full, creamy white fruit palate, with a lovely, crisp fresh mousse. Rounded, stylish and balanced.</i>	£59.50
<input type="checkbox"/>	Laurent-Perrier 1995 <i>Tours-sur-Marne</i> <i>On the palate it is rich, well sustained, with a slight biscuity character from the prolonged lees ageing and a long finish of honeyed ripe fruit.</i>	£59.50
<input type="checkbox"/>	Laurent-Perrier Ultra Brut <i>Tours-sur-Marne</i> <i>Light and delicate with surprising length. Fruit, flower and mineral flavours mingle to give a wonderfully pure and crisp taste. Its subtle balance makes this wine an excellent choice for enhancing the flavours of a wide range of dishes. Goes well with seafood or goat's cheese.</i>	£62.50
<input type="checkbox"/>	Pol Roger 1998 <i>Epernay</i> <i>Delicate bouquet of aromas (fresh fruit, white flowers and sweet spices) and a fresh velvety fullness on the palate, rich in wonderful tastes of fruit and pastries.</i>	£79.00
<input type="checkbox"/>	Veuve Clicquot Vintage Reserve 1999 <i>Épernay</i> <i>Veuve Clicquot's esteemed vintage Champagne is balanced and full-bodied. The colour is a deep gold, with hints of green hues. The sparkle is lively and persistent. The nose is expressive and complex. The first impressions are of citrus, yellow fruit (peach, apricot, Mirabelle plum) together with subtle dry fruit aromas (hazelnut, almond) and spices (cinnamon, vanilla, honey). In the mouth it is very full and well structured, dominated by freshness.</i>	£95.00
<input type="checkbox"/>	Laurent-Perrier Grand Siècle 'La Cuvée' <i>Tours-sur-Marne</i> <i>Mouth-watering flavours which develop constantly and finish with a lift. Persistent aromas and a unique combination of power and delicacy. The complexity and balance of Grand Siècle 'La Cuvée' opens up a wide range of combinations with the finest dishes.</i>	£99.50
<input type="checkbox"/>	Pol Roger Brut Chardonnay 1996 <i>Epernay</i> <i>Made exclusively from the finest chardonnays of the Côte des Blancs, this wine is the lace of Champagne. Elegant nose combining the scent of white flowers with the aromas of dried fruits. Delicate flavours of vanilla, brioche and toasted almonds.</i>	£100.00
<input type="checkbox"/>	Möet & Chandon Dom Perignon 1998 <i>Epernay</i> <i>An elegant and distinguished style, the vintage 1998 is well-balanced and mature. The acidity, the fruit and aromas of brioche are very harmonious on the palate, with hints of cashew nuts, fresh almonds and grapefruit. The body is fresh, ending on an intense finish, supple and rich and very fine.</i>	£189.00
<input type="checkbox"/>	Louis Roederer Cristal 1997 <i>Reims</i> <i>One of the most luscious Champagnes ever made, this needs no further introduction.</i>	£245.00



ROSÉ

	Bottle
<input type="checkbox"/> Besserat de Bellefon Cuvée des Moines Brut Rosé <i>Épernay</i> <i>Full, rich, expressive palate. The red fruits come through in the form of redcurrant and blackcurrant. The finish is strong without being aggressive so it really lingers on the palate.</i>	£59.00
<input type="checkbox"/> Laurent-Perrier Rosé Brut <i>Tours-sur-Marne</i> <i>4 years bottle age has given the complex flavours ample time to develop, giving an abundance of elegant berry-fruit aromas.</i>	£75.00
<input type="checkbox"/> Pol Roger Rosé 1999 <i>Epernay</i> <i>Elegant nose packed with the aromas of soft red fruit. Its fruity palate harmoniously combines body and finesse. Quite simply one of the finest rosés around.</i>	£89.00



PORT

Some of these old Port houses no longer exist; many are absurdly rare. They are opened at the customers risk and will not be refunded in the extremely unlikely event that they are for any reason out of condition. We justify this on the basis that they are extraordinarily good value and it is worth the punt to make tasting history! The provenance for all these wines is excellent.

Please check quantities in stock should you be interested in ordering any of these ports.

Bin		Bottle
□	Quinta de la Rosa 1998 (Level: into neck) <i>Raymond Reynolds and the Bergqvist family team of Tim, Sophia and Philip selected and blended this Vintage port. It is an elegant port with well balanced acidity and tannins and a drier finish in keeping with the overall house style of Quinta de la Rosa.</i>	£49.50
□	Taylor's 10 year old Tawny (Level: into neck)	£51.00
□	Dow's 1985 (Level: into neck)	£90.00
□	Dow's 1983 (Level: into neck)	£95.00
□	Graham's 1983 (Level: into neck)	£105.00
□	Croft 1960 (Level: into neck)	£120.00
□	Croft 1966 (Level: into neck)	£150.00
□	Warre's 1970 (Level: into neck)	£155.00
□	Cockburn 1963 (Level: into neck)	£177.00
□	Warre's 1966 (Level: into neck)	£189.00
□	Quinta do Noval 1966 (Level: into neck)	£190.00
□	Porto Baros 1947 (Level: into neck)	£195.00
□	Smith Woodhouse 1947 (Level: into neck)	£260.00
□	Taylor 1963 (Level: into neck)	£265.00
□	Graham 1955 (Level: into neck)	£395.00
□	Ramos Pinto 1928	£450.00
□	Taylor 1955 (Level: into neck)	£550.00
□	Croft 1935 (Level: into neck)	£575.00
□	Taylor 1947 (Level: into neck)	£587.50
□	Dow 1896 Nebuchadnezzar (20 bottles) (Level: into bottom neck) 24 hours notice is required to clear this from our bonded warehouse. 4 feet high and 4 stone in weight, this hand blown bottle was ordered for a 70th birthday celebration in the 1920's. The person in whose honour the dinner was being held sadly died, the party was cancelled, but as fortune would have it the bottle has survived. A phenomenal vintage, excellent provenance and fantastic value at the equivalent of £500.00 per bottle.	£10,000.00

BOISDALE



15 ECCLESTON STREET
BELGRAVIA
LONDON SW1W 9LX

TELEPHONE: 020-7730 6922
FAX: 020-7730 0548
INFO@BOISDALE.CO.UK
WWW.BOISDALE.CO.UK

BURNS' WEEK AT BOISDALE

MONDAY 14TH – SATURDAY 26TH JANUARY 2008

MACALLAN 10 YR OLD BURNS NIGHT 2008

Dunkeld oak-smoked Scottish salmon
served with rye bread, fresh lemon, shallot & caper dressing on the side



Roast Macsween haggis with mash & bashed neeps served
with a 25 ml noggin of Macallan 10yr old



Grilled 21 day matured Aberdeen Angus Sirloin steak,
roasted winter vegetables, claret & rosemary jus

or

Pan roasted fillet organic West Minch salmon from the beautiful Isle of South Uist,
caramelised King scallop, new potatoes, braised fennel & Hebridean crab &
tarragon dressing



Raspberry crannachan with Macallan 10 yr

or

Cloutie dumpling, clotted cream & custard

or

Selection of ice creams & sorbets

£47.50

A piper in full Highland regalia (to pipe the haggis to your table) and a speaker to address the haggis at your table with all the verses of An Ode to Haggis by Robbie Burns and conduct the ceremony in the traditional manner, (minimum 8 guests) is an additional charge of:

8-12 guests, £8 per person

13-20 guests, £6 per person

21 and above, £4 per person

An optional 12.5% service charge will be added to your bill – please ensure that it is deleted if you are in any way unhappy

After 10.00pm an optional £4.50 per person jazz charge will be added to your bill in The Macdonald Bar



MACALLAN 15 YR OLD BURNS NIGHT 2008

“The ménage a trois”:
an exciting combination of marinated, hot-smoked
& wild cold-smoked organic West Minch salmon

∞

Roast Macsween haggis with mash & bashed neeps served
with a 25 ml noggin of Macallan 15yr old

∞

Grilled 21 day matured dry aged pure bred Aberdeen Angus fillet of beef,
Roasted winter vegetables, & a foie gras sauce with shavings of fresh
winter black truffle

or

Pan roasted fillet organic West Minch salmon from the beautiful Isle of South Uist,
caramelised King scallop, new potatoes, braised fennel & Hebridean crab,
tarragon dressing

∞

Raspberry crannachan with Macallan 10 yr

or

Cloutie dumpling, clotted cream & custard

Or

Selection of ice creams & sorbets

£55.00

A piper in full Highland regalia (to pipe the haggis to your table) and a speaker to address the haggis at your table with all the verses of An Ode to Haggis by Robbie Burns and conduct the ceremony in the traditional manner, (minimum 8 guests) is an additional charge of:

8-12 guests, £8 per person
13-20 guests, £6 per person
21 and above, £4 per person

An optional 12.5% service charge will be added to your bill – please ensure that it is deleted if you are in any way unhappy

After 10.00pm an optional £4.50 per person jazz charge will be added to your bill in The Macdonald Bar



MACALLAN 21 YR OLD BURNS NIGHT 2008

“The ménage a trois”:
 an exciting combination of marinated, hot-smoked
 & wild cold-smoked organic West Minch salmon

∞

Potted hand-picked Hebridean crab meat
 with toasted sour dough bread & spiced avocado

or

Wild mallard duck & goose foie gras terrine, marrow & apricot chutney & melba
 toast

∞

Roast Macsween haggis with mash & bashed neeps served
 with a 25 ml noggin of Macallan 21yr old

∞

Grilled 21 day matured dry aged pure bred Aberdeen Angus fillet of beef,
 roasted winter vegetables, & a foie gras sauce with shavings of fresh winter
 black truffle

or

Pan roasted fillet organic West Minch salmon from the beautiful Isle of South Uist,
 Caramelised King scallops, new potatoes, braised fennel & Hebridean crab,
 tarragon dressing

∞

Raspberry crannachan with Macallan 10 yr

or

Cloutie dumpling, clotted cream & custard

or

Selection of ice creams & sorbets

£69.00

A piper in full Highland regalia (to pipe the haggis to your table) and a speaker to address the haggis at your table with all the verses of An Ode to Haggis by Robbie Burns and conduct the ceremony in the traditional manner, (minimum 8 guests) is an additional charge of:

8-12 guests, £8 per person

13-20 guests, £6 per person

21 and above, £4 per perso

An optional 12.5% service charge will be added to your bill – please ensure that it is deleted if you are in any way
 unhappy

After 10.00pm an optional £4.50 per person jazz charge will be added to your bill in The Macdonald Bar



BACKGROUND NOTES

Boisdale was established in 1989. The atmosphere is End of Empire with a well-worn, clubable, feel. Dark green and lacquer red panelling; dark old oak floors; an eclectic ensemble of paintings; jazz and blues from the 1920s, '30s and '40s. The clientele includes local residents and businessmen, City folk, corporate moguls, politicians, adventurers, actors, affable hedonists and friends of the proprietor.

The Boisdale Restaurant has thirty-two covers, laid with crisp white linen and delicate flower arrangements, and is candle lit by evening.

The much admired **Courtyard Garden** has a further 16 covers and is planted with heady-scented seasonal blooms. It has a retractable roof for alfresco dining in summer and starlit dinners in winter.

The Back Bar, situated in the mews cottage behind the restaurant, overlooks the Courtyard Garden. Opened to much acclaim in the summer of 1996, the Back Bar is a cosy and welcoming refuge from the bustle of Belgravia. It boasts a phenomenal selection of 150 malt whiskies and a cabinet selection of more than 100 varieties of the finest hand-made Havana cigars. The Back Bar is subject to a minimum spending limit and room hire.

The Macdonald Bar at Boisdale opened in June 1999 and is home to **The Boisdale Jazz & Cigar Club**. The 7-metre zinc bar offers a classic cocktail list and, in addition to all the other good things, which Boisdale can offer, The Macdonald Bar has a **late licence** until 1.00am with **The Boisdale Blue Rhythm Band** playing live jazz from the '30s, '40s and '50s.

After 10.00pm, an optional jazz charge of £4.50 is payable by non-Members who are already on the premises, whilst an admission charge of £12.00 is payable by non-Members arriving after 10.00pm. Membership of The Boisdale Jazz & Cigar Club is by election. The Annual subscription is £250.00 and entitles Members to numerous benefits.

The **Patron**, Ranald Macdonald Younger of Clanranald, is the elder son of the 24th Chief of Clanranald. The **menu** is a blend of traditional and modern British cooking, with ingredients sourced directly from Scotland, including haggis, salmon, game, lobster, hand-dived scallops and cheese.

Boisdale's **Head Chef**, Colin Wint, offers a set menu at £18.70 for two courses, together with an à la carte menu of house specialities. Lighter luncheon and supper menus are available in The Back Bar and The Macdonald Bar.

The **wine list** features over 200 wines, each one individually tasted, selected and appreciated by Ranald and his staff. Boisdale ships directly from Burgundy, Bordeaux, Champagne, Rhône, the Loire and Southern France and has an extensive selection of wines from the new world. House wines start at £15.75 per bottle and the list attains its zenith with Château Petrus 1995 at £1,400 per bottle.

The Jacobite Room is available for private parties of 12 to 22 people. This panelled room hung with oil paintings and lit by chandeliers is the perfect venue for everything from a confidential business lunch to a serious celebration. The Jacobite room is subject to a minimum spending limit and room hire.

OPENING HOURS

Restaurant:	7.00pm – 10.30pm Monday to Saturday
Back Bar:	12.00 noon – 11.00pm Monday to Friday
The Macdonald Bar:	12.00 noon – 1.00am Monday to Friday; 7.00pm – 1.00am on Saturday