



**BOISDALE OF BELGRAVIA**

# *Valentine's menu*

**Amuse-bouche & a glass of champagne**

## **STARTERS**

**Champagne glazed Dorset rock oysters**  
*on a bed of creamed spinach*

**Tortellini of roasted butternut squash**  
*Rosary goat's cheese & toasted pine nuts with a shaving of black truffle*

## **MAIN COURSES**

**Roasted medallions of monkfish**  
*braised baby leeks, fondant saffron potato, seaweed caviar & chervil vinaigrette*

**A sharing platter of:**

**28 day aged Aberdeenshire grass fed Chateaubriand**  
*Caramelised salsify with shallots, pomme allumettes & savoury jus*

## **DESSERTS**

**A sharing platter of:**

*Hot chocolate fondant with chocolate sauce*

*Mini citrus tart*

*Strawberry & passion fruit jelly shots*