

BOISDALE



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TERMS AND CONDITIONS OF RESERVATION

Please check with the event manager for availability and make a provisional booking before returning these forms. All bookings are subject to these terms and conditions and a booking will only be secured upon receipt of these completed forms.

Please note that in making your booking you are agreeing to Boisdale's Terms & Conditions, as detailed below. Should you require any assistance in interpreting these conditions don't hesitate to ask the event manager for assistance. If you reply by email, please post or fax the signed and completed Terms & Conditions back to the event manager.

Provisional bookings

Please make a provisional booking before sending these forms. A provisional booking will be held until another enquiry is received for the same area on the same date. If this occurs, the event manager will contact you and ask for the completed forms. Should the forms not be received within 24hrs, the provisional booking will be released.

Timing

In order to ensure a seamless service we ask you to specify the time at which you wish to sit down. It is essential that the agreed time be 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 for the Back Bar (£100) and Jacobite Room (£50) are not negotiable and will be included in the stipulated minimum spend.

Live Jazz

The Macdonald Bar at Boisdale of Belgravia features live jazz each evening from 10.00pm. Regrettably guests at private parties are **NOT** permitted to enter the jazz venue. This matter is left to the manager's discretion on the evening. Should admission be agreed, a jazz charge of £4.50 per person will be added to the bill.

Cloakroom/Damages

Whilst every care is taken with guest's property, Boisdale Plc, its management and employees do not accept responsibility for damage to, or loss of any client property left on the premises prior to, during or after a function (including hired equipment/goods). Clients are financially responsible for any damages to fittings, property or equipment by themselves, guests and outside contractors, prior to, during or after a function.

Service Charge

All parties are subject to a 12.5% service charge, which will be added to the bill.

Payment

The final bill is payable in full at the completion of the function, except for stag/hen parties (see stag/hen section). 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 been cleared at least 10 working days prior to the date of the function. Any amount over and above the company cheque received must be paid on the night. Please make cheques payable to Boisdale Plc.

Stag and Hen Parties

We require that the estimated bill for food and beverages for all stag and hen parties be paid in advance. The host must provide us with a credit card prior to the function to cover any overspend or damages. These parties must vacate the premises by 12.30am. No adult entertainment is permitted. Stag and hen parties are only permitted to be held in the Jacobite Room.

Final Numbers

The organiser must confirm the number of guests attending the function 24hrs in advance. If no confirmation is received, the last correspondence concerning final numbers shall be deemed to be the confirmed and final number of guests attending. We understand that occasionally last minute cancellations are unavoidable and will therefore not charge any fees if the number of guests decrease by 2 members of the party in the 24hrs leading up to the event. Should the numbers decrease by 3 or more in the 24hr notice period, Boisdale Plc reserves the right to charge the full cost of the chosen menu for each guest above 2. The number attending cannot exceed the maximum indicated.

Correspondence and Alterations

Due to the high volume of functions it is essential that once the terms and conditions have been received any alteration in details should be made by email, fax or post to avoid any errors.

Boisdale plc

Registered Office: 15 Eccleston Street, London SW1W 9LX. Company Reg. No. 2703434
VAT Reg. No. 563.0825 46

Cancellations

All cancellations must be in writing. In the unfortunate event that the client has to cancel the whole event the following charges will be applied:

0-7 days prior to the confirmed date 100% of the agreed minimum spend

8-14 days prior to the confirmed date 50% of the agreed minimum spend

15-20 days prior to the confirmed date 25% of the agreed minimum spend

In the case of tables booked non-exclusive for 11 people and over when the booking is cancelled 0-7days before the confirmed date, the full price of the menu will be charged.

If Boisdale is able to rebook the room/table the above charges will not apply, however a £75 administration fee will be charged.

“Boisdale’s Force Majeure”

Boisdale Plc shall not be liable for any delay or failure in performing any of its obligations under this agreement if such a delay or failure is caused by circumstances outside the reasonable control of the company, (including without limitation any delay caused by any act or default by the client or outside party).

Food and wine

Menus-The organiser needs to pick one menu for the event. A waiter will take an order from the guests on the night. Boisdale does not recommend pre orders. For events 26 guests and over we require that the menu be reduced to two items per course.

Wine-Here at Boisdale we have a very large wine list. Please choose one white and one red wine for the function.

The right to revise menus and prices without notice is reserved.

Terrace

The cigar terrace was built for our customers to enjoy the right to smoke. This area is not available to hire, however you and your guests are more than welcome to take your drink to this area to enjoy a cigar. Please keep the noise to a minimum. The terrace must be vacated by 11.00pm. Failure to do so may result in our permissions being retracted and terminated, which would be a tragic waste of smoking opportunity.

Duty of care

No intoxicated person will be served alcohol. Any person providing the intoxicated guest with alcohol after they have been refused service will also be refused service and may be asked to leave.

Jacobite room

Seats a maximum of 22 people on two parallel long tables or 16 on one square table

Back Bar

Seats a maximum of 26 people on one L-shaped table. Reception 40 maximum.

Courtyard area

Seats a maximum of 20 people on two parallel long tables or 16 on one square table

Not completely private in that customers may walk past

Auld restaurant

Can be booked exclusively. Maximum 44 people on 5 separate tables

Macdonald

Main restaurant room where jazz is played. Maximum of 12 people.

For descriptions of the above areas please refer to last page of this party pack.

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 of Belgravia after 10.00pm.

Signature & date:

PARTY BOOKING FORM

Date of Party		Number of Guests	
Person making booking			
Name of host (if different to above)			
Contact Number	Mobile		Home
Email Address			
Venue (please tick)	Drinks	Lunch/Dinner	
Jacobite (private dining room) min spend £800 (£50 room hire) Max 22 guests			
Back bar min spend £1200 (£100 room hire) Max 26 guests			
Courtyard (semi-private) min spend £800 Max guests 20	N/A		
Auld restaurant min spend £2500 if exclusive Max guests 44	N/A		
Macdonald £4.50 jazz charge per person Max guests 12			
Time of arrival for drinks		Time you wish to sit down	
Autumn set menus valid from 19th October to 18th January (not December)			
Menu Number			
Please tick for additional course	Mini haggis @ £8.00		
	Additional cheese course @ £7.95		
Heading on menu			
Pre drinks (please circle)	Add to main bill	Cash bar	
Water (please circle)	Still	Sparkling	
Tea and Coffee	Yes	No	
Special Requirements-Please provide at least 48 hrs notice (e.g. dietary restrictions, food allergies, cake etc)			
To guarantee your reservation, please fill in your card details below:			
Name (as on card)			
Card issuer		Security Code	
Card Number			
Valid from		Valid Until	
		Issue Number	
I have read and agree to Boisdale's Terms and Conditions			
Print Name		Date	
Signature			

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"/>	Finca la Florencia Malbec 2006 <i>Familia Cassone, Argentina</i> <i>Selected from 90 year old vineyards situated 950m above sea level this is a wonderful example of Malbec with intense flavours of berries, subtle spice and soft, ripe tannins with a long, mellow finish.</i>	£24.50
<input type="checkbox"/>	Château Richemont Rouge 2005 <i>Premières Côtes de Bordeaux</i> <i>A classic Bordeaux red that offers terrific value for money. Aromas of cassis, cedar and smoky tobacco are matched by flavours of creamy ripe plum, all of which is underpinned by fine, silky tannins in this stylish and beautifully balanced wine.</i>	£26.50
<input type="checkbox"/>	Boisdale Claret No4 2007 <i>Dourthe, Bordeaux</i> <i>With its lovely deep red colour, the wine boasts a bouquet of red fruit aromas. On the palate, it is rounded, revealing good structure and silky, elegant tannins. It offers a nice fruity finish. Should be drunk young with red meat, cheese or poultry. 60% Merlot - 40% Cabernet-Sauvignon</i>	£27.50
<input type="checkbox"/>	Merindad Crianza 2004 <i>Rioja, Spain</i> <i>After a careful vinification of 100% Tempranillo grapes using the traditional carbonic maceration and destalking system, this wine is aged in American oak barrels for a period of 360 days. Then it's bottled in reposed for six months. Smart bouquet where the fine wood and fruity grapes are noticeable. Taste with light and tanic body with fruity remains.</i>	£32.00
<input type="checkbox"/>	Grand Reserve Carmenere 2007 <i>Tarapaca, Maipo Valley, Chile</i> <i>Deep violet in colour with aromas of dark chocolate, soy and freshly milled peppercorns. The palate is rich in blackberry, coffee & chocolate flavours with a hint of Christmas spice.</i>	£32.50
<input type="checkbox"/>	Fleurie Cuvée Tradition 2007 <i>Domaine de Robert, Patrick Brunet</i> <i>Wonderfully attractive fruit & floral flavours & good depth. This is an absolute peak for Fleurie</i>	£36.00
<input type="checkbox"/>	Gran Reserva Merlot 2006 <i>Tarapaca, Maipo Valley, Chile</i> <i>Deep red in colour with aromas of wild berries and damp leaves. Spicy flavours with classic cherry and liquorice notes one would expect from great Chilean merlot. Excellent structure with soft tannins and a long satisfying finish.</i>	£38.50

Red Wines

	Chateau Tour St Bonnet 2006 <i>Cru Bourgeois, Médoc</i> A renowned cru bourgeois in the northern Medoc making concentrated, deeply coloured wines that exude aromas of red fruit, blackberries, cigar box and a vanilla.	£39.50
	Donnaluna Aglianico IGT 2005 <i>Viticoltori De Conciliis</i> <i>The wine is elegant, with good equilibrium & fresh fruit & citrus flavours. The time the wine spent in French casks has helped to improve its balance & has given it more complexity without hiding any of the aromas & flavours coming from the traditional grapes varieties.</i>	£43.00
	Château Laforge 2003 <i>Grand Cru Classé, St. Emilion</i> <i>This blend of primarily Merlot and small quantities of Cabernet Franc possesses medium body, elegant, precise, pure flavors (black currants, cherries, mocha, and caramel), good power, moderate tannin, and a nicely layered finish.</i>	£49.50
	Château Rahoul 2001 <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>	£54.50
	Merindad Gran Reserva 2000 <i>Calificada, Rioja Spain</i> <i>Single variety Tempranillo. The 2000 vintage was acknowledged as one of the top four throughout Rioja's history. The result is an excellent wine reddish colour, thickness with ample body, powerful and warm.</i>	£58.50
	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>	£69.00
	La Fleur Pomeaux 2005 <i>Pomerol</i> <i>The 2005 Pomeaux is the finest effort I ever tasted from this small, American owned, Pomerol estate. Displaying copious quantities of red and black fruits in a juicy, crunchy format, it possesses medium to full body, adequate acidity, and ripe, silky tannins. Enjoy this plump, pure, nuanced, tasty 2005 during its first 12-15 years of life. The Wine Advocate (Robert M. Parker, Jr.)</i>	£75.00
	Vosne Romanée 1er Cru 'Beaux Monts' 2001 <i>Daniel Rion</i> <i>Burgundy lovers looking for an excellent 2001 to pick up... just found one!! One finds in this Vosne Romanée the rose, followed by leather &, with age, humus. It is beautiful with a flexible & solid structure which is accompanied by delicate mineral notes. It can easily be cellared for ten years.</i>	£155.00

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"/>	Vina del Alba Albarino 2006 <i>Rias Baixas , Spain</i> <i>The aromatic Albarino grape is native to Spain, and is mainly planted in the cool wet region of Galicia in North West Spain. Vina del Alba is made from grapes grown in the choice plots on "Val do Salnes", resulting in a wine full of peach, apricot and honeysuckle aromas. The palate is balanced with a crisp citrus backbone, a perfect match to seafood.</i>	£24.50
<input type="checkbox"/>	Bimbadgen Pinot Grigio 2007 <i>Hunter Valley, Australia</i> <i>Pale straw with a hint of brass. Pristine pear aromas with equal measures of nutty yeastiness and cinnamon spice. Big fruit flavour is the primary focus as the wine enters the mouth, supported by brioche and some greener or herbal notes. The palate finishes with a crunchy and crisp acid finish.</i>	£25.00
<input type="checkbox"/>	Château Richemont Blanc 2008 <i>Château de Sours, AC Bordeaux</i> <i>The style is fresh and light with delicate hints of citrus fruits dominated by the Sauvignon Blanc, but showing a refreshing acidity and a long dry finish, nicely balanced by a slight hint of pineapple on the palate. 80% Sauvignon Blanc and 20% Semillon. Drink 2009-2012.</i>	£26.50
<input type="checkbox"/>	Domaine des Anges 2008 <i>Côtes du Ventoux</i> <i>A nose of pears and lemons with a touch of tropical fruits. A full, rich, creamy, well-balanced palate with notes of pears and pineapples leading to a long finish, both lively and elegant. The wine is a blend of 30% Roussanne, 30% Grenache blanc, 20% Clairette and 20% Bourboulenc.</i>	£28.50
<input type="checkbox"/>	Crozes-Hermitage Blanc 2006 <i>Domaine Etienne Pochon</i> <i>Etienne crafts very elegant and long lived Crozes vinified plot by plot from hillside sites. A Marsanne/Roussanne blend with no oak contact brimming with rich and intense flavours of peaches, pears and citrus fruits</i>	£35.00
<input type="checkbox"/>	Sancerre, "Expression Terroirs," 2006 <i>Domaine Chatelain</i> <i>Jean-Claude Chatelain is considered to be one of the finest producers in the Loire with an estate consisting of 22 hectares of land in both Pouilly Fume and Sancerre; both areas straddling the Loire River. This Sancerre is bone dry, yet packed with ripe fruit and a fresh, flinty finish.</i>	£39.50
<input type="checkbox"/>	Donnaluna Fiano IGT 2007 <i>Viticoltori De Conciliis</i> <i>A wine with a lovely golden robe and greenish highlights. This wine reveals spicy aromas of fennel, as well as more citric ones of lemon, and ripe fruit ones of apricot. Once on the palate we can admire its great balance between fatness and acidity. Perfect! Great length on the palate.</i>	£43.00
<input type="checkbox"/>	Chablis Vieilles Vignes Les Pargues 2006 <i>Moreau Naudet</i> <i>"An elegant and refined nose with classic mineral-infused green fruit merging into medium-full flavours and a crisp balanced finish. Harvested by hand from organic old vines, this is classic Chablis."</i>	£45.00

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"/>	Bourgogne Chardonnay 'Chaumes de Perrieres', 2006 <i>Domaine Dupont-Fahn</i> DECLASSIFIED PULIGNY MONTRACHET representing extraordinary value: "Dupont-Fahn has elected to treat this parcel of Perrières with the same respect as they would give a premier cru". Robert Parkers's The Wine Advocate	£49.50
<input type="checkbox"/>	Meursault les Vireuils 2006 <i>Domaine Dupont-Fahn</i> Fast becoming a legend and a reassuring reminder that France really does produce the finest wines in the world. Amazing concentration of rich buttery complex fruit with wonderful length: outstanding.	£95.00
<input type="checkbox"/>	Chassagne-Montrachet 'Les Pierres' 2004 <i>Domaine Jean & Jean-Marc Pillot</i> Delicious rich, honeyed fruit flavours, balanced with firm oak, fine acidity and a crisp finish.	£105.00

Champagne

Bin		Bottle
<input type="checkbox"/>	Canard Duchêne Cuvée Léonie N/V <i>Reims</i> <i>Fresh, candied pineapple, slightly spicy and rich. Lingers long on the palate, a sign of good maturity. Pronounced with exotic fruits, dry flowers and fresh butter aromas, gingerbread notes. Fine bubbles, pale gold. Drink as an aperitif or with light meals.</i>	£47.50
<input type="checkbox"/>	Moët & Chandon Brut Impérial NV <i>Épernay</i> <i>Well balanced and harmonious, with subtle aromas of warm toast and gingerbread. The finish is sustained with a hint of honey.</i>	£58.00
<input type="checkbox"/>	Pol Roger Extra Cuvée de Reserve Brut NV <i>Epernay</i> <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>	£59.00
<input type="checkbox"/>	Laurent-Perrier Brut NV <i>Tours-sur-Marne</i> <i>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>	£65.00
<input type="checkbox"/>	Veuve Clicquot Yellow Label Brut NV <i>Reims</i> <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>	£70.00
<input type="checkbox"/>	Veuve Clicquot Vintage Reserve 2002 <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>	£110.00
<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>	£125.00
<input type="checkbox"/>	Dom Perignon 1998 <i>Épernay</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

Champagne Rosé & Cava

Bottle

£80.00



Laurent-Perrier Rosé NV

Reims

Still one of the only Champagnes to be made using the maceration technique, where all of the colour is achieved through juice contact with the bruised Pinot Noir skins, gives this champagne the unique peachy tint. Probably the most famous rosé in the World & utterly delicious.



Reserve de Sours Rosé 2007 "SPARKLING ROSE"

£29.50

Château de Sours, Bordeaux

A blend of 50% Merlot and 50% Cabernet Sauvignon, our 2006 'Reserve de Sours' is another very successful dry Sparkling Rose. The wine is absolutely delicious and instantly appealing, with a colour of bright salmon pink and a nose of ripe red summer berry fruits. It is beautifully balanced with fine persistent bubbles, a very delicate mousse and refreshing and mouth-watering acidity. On the palate, it is full of crushed raspberries with good length and you may well be forgiven for thinking that you were drinking something five times the price. Drink now-2012

PORT

Some of these old Port houses no longer exist; many are absurdly rare. They are opened at the customers risk & 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 & it is worth the punt to make tasting history! The provenance for all these wines is excellent.

Bin		Bottle
<input type="checkbox"/>	Taylor's 10 year old Tawny <i>This rich, mellow old tawny port owes its intense complex nose to many years of ageing in oak casks.</i>	£51.00
<input type="checkbox"/>	Offley Boa Fista 1985	£80.00
<input type="checkbox"/>	Croft 1963 (Level: into neck)	£180.00
<input type="checkbox"/>	Cockburn 1963 (Level: into neck) <i>Truly one of the greatest vintages of all time</i>	£225.00
<input type="checkbox"/>	Warres 1966 (Level: into neck)	£189.00
<input type="checkbox"/>	Quinta do Noval 1966 (Level: into neck)	£200.00
<input type="checkbox"/>	Graham 1955 (Level: into neck)	£395.00
<input type="checkbox"/>	Ramos Pinto 1928	£450.00
<input type="checkbox"/>	Taylor 1955 (Level: into neck) <i>From the outstanding 1955 vintage Taylors produced a truly great wine. Medium red with aromas of chocolate, sweet fruit, violets, cherries, this is an outstanding effort.</i>	£550.00
<input type="checkbox"/>	Croft 1935 (Level: into neck)	£575.00
<input type="checkbox"/>	Taylor 1947 (Level: into neck)	£587.50
<input type="checkbox"/>	Cockburn 1935	£860.00
<input type="checkbox"/>	Cockburn 1904	£1150.00

AUTUMN MENUS

**FROM 19TH OCTOBER 2009 UNTIL 18TH JANUARY 2010 (NOT DECEMBER)
THIS SELECTION IS SUBJECT TO SEASONAL CHANGES.**

MENU 1: THREE COURSE SET MENU AT £25.00 PER PERSON

FIRST COURSES

Soup of the Day

Salad of avocado, spinach & watercress & toasted pine nuts

ADDITIONAL COURSE (£8.00 SUPPLEMENT)

*Mini roast Macsween haggis with mash & bashed neeps,
noggin of Johnnie Walker Black*

MAIN COURSES

Caesar salad with lemon chicken escallop & radishes

Vegetarian risotto of the week; please ask for details

PUDDINGS & SAVOURIES

Selection of ice creams and sorbets

Steamed ginger pudding, butterscotch sauce & clotted cream

ADDITIONAL COURSE (£7.95 SUPPLEMENT):

Selection of farmhouse cheeses served with grapes, celery & quince jelly

Dishes can not be substituted on this menu

MENU 2: THREE COURSE SET MENU AT £36.00 PER PERSON

FIRST COURSES

Ceviche of organic Hebridean salmon, spring onion & red chilli

Salad of avocado, spinach & watercress & toasted pine nuts

Potted smoked mackrel with fresh horseradish sauce & toast

ADDITIONAL COURSE (£8.00 SUPPLEMENT):

*Mini roast Macsween haggis with mash & bashed neeps,
noggin of Johnnie Walker Black*

MAIN COURSES

*Fish pie with smoked haddock, cod, duck egg & curried spices, mashed potato
topping served with broccoli*

Vegetarian risotto of the week please ask for details

*The very finest grass fed Aberdeenshire 7oz rib eye (served medium rare),
28 day dry aged for flavour by Aubrey Allen
to be served with one of the following accompaniments
(please select one for the menu)*

*Béarnaise sauce, watercress, slow roasted tomato & chips
Wild mushroom sauce & goose fat roast potatoes (£4 supplement)*

PUDDINGS & SAVOURIES

Steamed ginger pudding, butterscotch sauce & clotted cream

Selection of ice creams & sorbets

Roast Victoria plum, iced armagnac parfait, cinnamon Madeleine

ADDITIONAL COURSE (£7.95 SUPPLEMENT):

Selection of farmhouse cheeses served with grapes, celery & quince jelly

MENU 3: THREE COURSE SET MENU AT £42.00 PER PERSON

FIRST COURSES

*Warm tart of sautéed wild ceps & flat parsley, puree of celeriac,
caramelised shallots & morel cream sauce*

*Dunkeld oak-smoked Scottish salmon with lemon, shallot & caper dressing on
the side*

*Rillette of slow cooked Mallard duck, pork & fennel with red wine poached
spiced pear, sour cream & toast*

ADDITIONAL COURSE (£8.00 SUPPLEMENT)

*Mini roast Macsween haggis with mash & bashed neeps,
noggin of Johnnie Walker Black*

MAIN COURSES

*Balmoral venison & kidney pie in puff pastry, goose fat roast potatoes
& braised red cabbage*

*Roast fillet of South Uist organic salmon in a Hebridean langoustine broth
with spinach ravioli*

*The very finest grass fed Aberdeenshire 7oz rib eye
(served medium rare),*

*28 day dry aged for flavour by Aubrey Allen
to be served with one of the following accompaniments
(please select one for the menu)*

Béarnaise sauce, watercress, slow roasted tomato & chips

Wild mushroom sauce & goose fat roast potatoes

Fresh grated black truffle, mash & glazed carrots (£2 supplement)

PUDDINGS & SAVOURIES

*Warm apple & blackberry pie with vanilla ice cream,
calvados anglaise & semi confit blackberry*

Selection of ice creams & sorbets

Frozen peppermint mousse with chocolate brulee & cassie finnacier

ADDITIONAL COURSE (£7.95 SUPPLEMENT):

Selection of farmhouse cheeses served with grapes, celery & quince jelly

MENU 4: THREE COURSE SET MENU AT £56.00 PER PERSON

FIRST COURSES

*Warm tart of sautéed ceps & flat parsley, pureed celeriac,
caramelised shallots & morel cream*

*Hebridean langoustine & Atlantic prawn cocktail
with green harissa mayonnaise*

*Gold medal-winning Dunkeld **wild** Scottish smoked salmon
with malstery granary bread,
lemon, shallot & caper dressing on the side*

ADDITIONAL COURSE (£8.00 SUPPLEMENT)

*Mini roast Macsween haggis with mash & bashed neeps,
noggin of Johnnie Walker Black*

MAIN COURSES

*Seared fillet of wild halibut in a Hebridean langoustine broth
with spinach ravioli*

*Roasted breast of wild Mallard duck, honey roasted young root vegetables,
saffron mash, black cherries & star anise sauce*

*The very finest grass fed Aberdeenshire 14oz sirloin on the bone
(served medium rare),
28 day dry aged for flavour by Aubrey Allen
wild mushroom sauce & goose fat roast potatoes*

PUDDINGS & SAVOURIES

*Dark chocolate Matcha green tea mousse, Scottish raspberry,
lavender shortbread*

Selection of ice creams & sorbets

Roast Victoria plum, iced armagnac parfait, cinnamon madeleine

ADDITIONAL COURSE (£7.95 SUPPLEMENT):

Selection of farmhouse cheeses served with grapes, celery & quince jelly

PLEASE NOTE SIDE DISHES ARE NOT INCLUDED ON THE MENU

A GIFT FOR YOUR GUESTS...

We have a delightful selection of jazz and Cuban music CDs at very good value.

BOISDALE RECORDS

YOU CAN'T DO THAT!

BOISDALE LATEST CD

TAICUBA LIVE AT BOISDALE 2001

BOISDALE BLUES RHYTHM BAND VOLUME I

BOISDALE BLUES RHYTHM BAND VOLUME II

TRES GENERACIONES

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MUSICA FLORIDITA VOLUME II

LIZ FLETCHER

KEITH NICHOLS

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SPECIAL OFFERS

2 CDs at £15.00 or 3 CDs at £20.00

For more information, please contact Zoe on 020 7730 6922 or email
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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-four 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 £18.90 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 £16.50 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 up 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:	6.00pm – 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; 6.00pm – 1.00am on Saturday