



**BOISDALE
OF
BISHOPSGATE**

OYSTER BAR MENU

Boisdale organic salmon gravadlax, baked lemon & dill dressing

Whisky, grain mustard & honey glazed Wiltshire ham,
poached egg & toasted sage brioche

Roasted butternut squash soup with chilli, orange & marjoram

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Mini roast Macsween haggis with mashed potatoes & bashed neeps
can be served as an interim course (£6.00 supplement)

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Seabass fillet, parsley mashed potato, pickled young beetroot,
shaved fennel, seaweed caviar & sour cream

Free range Worcester bronze turkey breast, cranberry & tarragon stuffing,
duck fat roast potatoes, Brussel sprouts & braised cabbage,
chipolatas with smoked bacon & bread sauce

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Christmas pudding with rum butter & English custard

Raspberry Cranachan : honey, roasted oats, cream & raspberries
flavoured with 15 year old Dalwhinnie whisky

Hot chocolate pudding, hazelnut cookies & whipped vanilla cream

A 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL



**BOISDALE
OF
BISHOPSGATE**

CHRISTMAS MENU

Wild mushrooms tartlet with puréed Jerusalem artichokes, black olive tapenade,
light onion velouté & panéed quail's eggs

Award winning Loch Duart smoked salmon, soft herbs,
St Clement's dressing & fine capers

Game terrine en croute with spiced mandarin jelly

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Mini roast Macsween haggis with mashed potatoes & bashed neeps
can be served as an interim course (£6.00 supplement)

ooo

7oz 28 day aged Aberdeenshire rib eye steak (*served medium rare*),
braised potatoes, spinach & smoked garlic cream, chanterelles mushrooms & roasted baby onions
(10oz Aberdeen Angus sirloin on the bone can be served instead (£6.00 supplement)

Wild halibut, Savoy cabbage, crushed ratte potatoes, carrot purée,
vanilla & roasted lemon cream

Wild Highland venison, bitter chocolate, chestnut & ceps pie with mashed potato

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Christmas pudding with rum butter & English custard

Glazed mulled berries with white chocolate ice cream

Selection of three farmhouse cheeses
with fig & apple chutney, walnut & raisin bread *(£2.50 supplement)*

A 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL



**BOISDALE
OF
BISHOPSGATE**

**£29.50
VEGETARIAN MENU**

Roasted butternut squash soup with chilli, orange & marjoram

ooo

Mini roast vegetarian haggis with mashed potatoes & bashed neeps
can be served as an interim course (£6.00 supplement)

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Red onion tarte tatin, golden cross goats cheese,
roasted apple & spiced walnuts

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Christmas pudding with rum butter & English custard

Raspberry Cranachan : honey, roasted oats, cream & raspberries
flavoured with 15 year old Dalwhinnie whisky

Hot chocolate pudding, hazelnut cookies & whipped vanilla cream

A 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL



**BOISDALE
OF
BISHOPSGATE**

£38.50

VEGETARIAN MENU

Wild mushrooms tartlet with puréed Jerusalem artichokes, black olive tapenade,
light onion velouté & panéed quail's eggs

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Mini roast vegetarian haggis with mashed potatoes & bashed neeps
can be served as an interim course (£6.00 supplement)

ooo

Red onion tarte tatin, golden cross goats cheese,
roasted apple & spiced walnuts

ooo

Christmas pudding with rum butter & English custard

Glazed mulled berries with white chocolate ice cream

Selection of three farmhouse cheeses
with fig & apple chutney, walnut & raisin bread *(£2.50 supplement)*

A 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL