



Boisdale of Mayfair

3-Course Gourmet Dinner & Live Music



Gazpacho of Isle of Wight heritage tomatoes
Chilled soup, toasted almonds, basil, cold-pressed olive oil

Tuscan burrata
Peas, asparagus, olive oil

John Ross kiln cured Scottish smoked salmon
Capers, shallots & crème fraiche

Confit duck, pickled cucumber, fennel & goosberry salad
Tarragon, mint & honey dressing

Roast Dumfriesshire Blackface haggis
Bashed neeps & tatties



7oz Buccleuch dry-aged centre-cut fillet steak
Béarnaise sauce & hand cut chips

Roast native Hebridean salmon, sea lettuce & lime
Tomatoes, capers, cold-pressed olive oil

Char-grilled Aberdeenshire rib-steak burger
Black truffle mayonnaise, Isle of Mull cheddar & roast mushrooms

Char-grilled basil & lemon marinated free range chicken
Heritage tomatoes, rocket, shaved Parmesan

Rigatoni with our wild mushrooms of the day
Lincolnshire peas, ricotta & tarragon



White chocolate & Scottish raspberry cheesecake
Raspberry coulis

Pistachio 'chibouste' with caramelised pistachio
Crème anglaise

Selection of ice creams or sorbets

Selection of 3 British cheeses
Served with Boisdale chutney and oatcakes

