



Boisdale of Mayfair

3-Course Gourmet Dinner & Live Music



Half dozen of Mersea Island rock oysters, Essex
Over ice with shallot vinegar & lemon

Chicory, blue cheese & caramelized walnut salad
Red wine poached pear

Tartare of wild Highland Roe deer
Toasted sourdough & house pickles

Dressed Devonshire crab
Blood orange, pickled cucumber, quail egg, keta caviar

Dunkeld Scottish oak smoked salmon
Multiple award-winning smoked salmon from the Scottish Highlands



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

Roast fillet of wild Cornish cod
Cucumber, cauliflower, dill

Roast breast of Scottish pheasant
Goose fat roast potatoes, tarragon gravy

Today's pasta
Please ask for details

Roast Dumfriesshire Blackface haggis
Bashed neeps & tatties



Sticky toffee & stout cake
Coffee caramel, clotted cream

Ginger spiced treacle tart
Golden syrup & vanilla ice cream

White chocolate & raspberry cranachan
Toasted oat, Glenfiddich whisky, chantilly cream

Selection of 3 British cheeses
Served with Boisdale chutney and oatcakes

