



Boisdale of Mayfair

3-Course Gourmet Dinner & Live Music



Ceviche of hand-dived Scottish king scallops
Avocado, coconut, lime & chilli

Superfood, soft herb & toasted buckwheat salad (v)
Pomegranate, organic lime honey

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

Blair Atholl estate carpaccio of wild venison
Oyster mushrooms, lemon & Parmesan

Roast Dumfriesshire Blackface haggis
Bashed neeps & tatties



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

Roasted Orkney salmon
Shetland mussels, kale, yellow wine sauce

Cod, smoked haddock & prawn fish pie
Hen's egg, potato & aged cheddar crust

Veal escalope 'Vienna style' with asparagus
Lemon & parsley butter

Risotto of squash, sage & Parmesan (v)



Harrow mess
Poached pear, meringue, toffee sauce & sweetened cream

Chocolate marquise
Blood orange sorbet

Apple tarte tatin
Vanilla ice-cream

Selection of 3 British cheeses
Served with Boisdale chutney and oatcakes

