BOISDALE OF CANARY WHARF



£110

Lobster 'Thermidor'

Triple cheese, mustard, tarragon

or

Tartare of Scottish Wild Venison

Italian black truffle aioli, toasted brioche

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Mini Dumfriesshire Blackface Haggis

Served mashed potatoes, bashed neeps & liquor

Add a 25ml noggin of Tomintoul 10yrs £7.5 / Glencadam 10yrs £8.5

Fillet of Beef 'Wellington'

Pate, puff pastry, goose-fat roast potatoes, seasonal greens

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Roast Fillet of Hebridean Halibut, Soft Herb & Parmesan Crust Confit leeks, chives, Chablis sauce

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Valrhona Dark Chocolate & Fudge 'Tablet'

Cocoa-ganache sauce, peanut brittle

or

Raspberry Cranachan Parfait

Whisky marinated raspberries, hob-nobs, honey

PPTIPNAL 5TH CPURSE

Selection of Scottish Artisan Cheese for the Table to Share

Heather honey, oat cakes, conference pears

£12 PER PERSON

All dietary & vegetarian options & requested will be made available on the day. Although all our main courses are substantial you may wish extra side orders for your table to be ordered in advance of your arrival.