BOISDALE OF CANARY WHARF

c co2

SIGNATURE

Lobster 'Thermidor' Triple cheese, mustard, tarragon

£110

or

Tartare of Scottish Wild Venison Italian black truffle aioli, toasted brioche

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

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

Valrhona Dark Chocolate & Fudge 'Tablet' Cocoa-ganache sauce, peanut brittle

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Raspberry Cranachan Parfait Whisky marinated raspberries, hob-nobs, honey

PTIPNAL 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.

110