

BOISDALE OF CANARY WHARF

BONNIE PRINCE

£64.5

FIRST COURSES

Spiced Shellfish & Coconut Bisque

Crab dumpling, focaccia croutons, chilli and coriander

Carpaccio of Wild Venison

Truffle mayonnaise, pickled mushrooms, aged parmesan

Avocado, Strathdon Blue & Beetroot Salad

Red quinoa, baby kale, heather honey

OPTIONAL INTERMEDIATE COURSE

Mini Dumfriesshire Blackface Haggis

Served with mashed potatoes, bashed neeps and liquor

£9.5 SUPPLEMENT

Add a 25ml noggin

Elegant and gentle Glenmorangie Original 12yo 7.9 | Glenmorangie 12yo Lasanta 10.9

Mighty and peaty Ardbeg 10yo 8.9 | Ardbeg An Oa 10.9

MAIN COURSE

Slow Cooked Feather-blade of Scottish Beef

Skirlie-spring onion mash, black cabbage, braising liquor

Jerusalem Artichoke, Mushroom & Leek Tart

Smoked celeriac puree, black kale, red wine

Orkney Salmon, Prawn & Smoked Haddock Fish Cake

Buttered leeks, watercress velouté

DESSERT

Valrhona Dark Chocolate & Fudge 'Tablet'

Cocoa-ganache sauce, peanut brittle

Raspberry Cranachan Parfait

Whisky marinated raspberries, hob-nobs, honey

Selection of Scottish Artisan Cheeses

Served with heather honey, oat cakes and conference pears

£6.5 SUPPLEMENT

ADDITIONAL SIDE ORDERS

Thrice cooked chips £6.75

Sautéed spinach, Amalfi lemon, olive oil £7.5

Broccoli, smoked olive oil £6.5

Green leaf salad, vinaigrette £6.5

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.