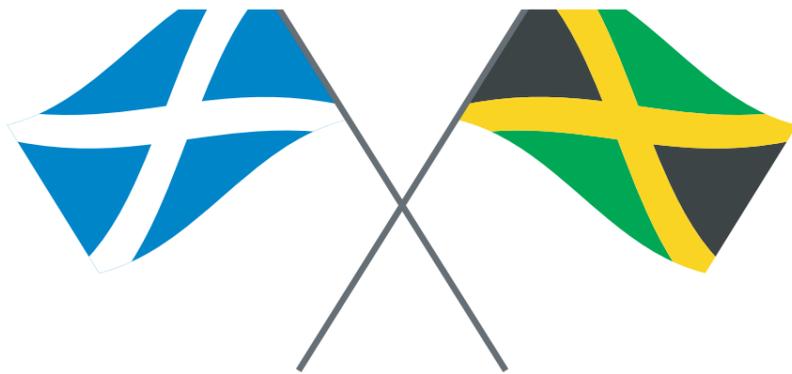


# BOISDALE OF CANARY WHARF



BOISDALE HAS BEEN THE LONDON'S LEADING SCOTTISH RESTAURANT SINCE 1989. IN 1962 JAMAICA DECLARED INDEPENDENCE WITH THE SCOTTISH SALTIRE OR ST ANDREW'S CROSS AS THE NATIONAL FLAG. PER CAPITA OF POPULATION THERE ARE MORE SCOTTISH SURNAMES IN JAMAICA THAN ANYWHERE OUTSIDE SCOTLAND IN THE WORLD. IN 2012 THE JAMAICAN TARTAN WAS OFFICIALLY REGISTERED AS THE NATIONAL KILT. THIS MENU REFLECTS THE UNIQUE AND POWERFUL CULTURAL CONNECTIONS BETWEEN JAMAICA AND SCOTLAND.

## CARIBBEAN ONE LOVE DINNER PARTY WITH DJs FROM SAXON SOUND 2 COURSE CHRISTMAS MENU

### STARTERS

West Indian saltfish fritters  
*hot & spicy dipping sauce*

Dunkeld classic oak smoked salmon  
*multiple award-winning salmon from the Scottish Highlands*

Avocado, blood orange  
& almond salad  
*lemon, mint, cold pressed olive oil*

Crispy squid, chilli  
& Tellicherry pepper  
*cucumber pickle, lime & chilli mayonnaisee*

London burrata  
*spicy harissa roast peppers,  
Aleppo chilli, oregano*

### MAINS

Jerk chicken  
*rice & peas, mango salsa*

Roast Norfolk bronze turkey wrapped in Parma ham  
*goose fat roast potatoes, cranberry stuffing,  
heritage vegetables, venison-in-blankets*

Liguori fettuccine  
*white truffle butter, black Italian truffles*

Fish of the day  
*Daily fresh fish from the South Coast  
please ask your waiter for today's catch*

Roast Dumfriesshire  
Blackface haggis  
*neeps, tatties, liquor*

### GRILL

Classic Hamburger  
*chargrilled 6oz Aberdeenshire rib-steak burger,  
tarragon mayonnaise dill pickles, red onion,  
beef tomatoes and chips*

12oz prime ribeye steak  
*35 day dry aged Buccleuch beef, thrice cooked chips,  
Béarnaise or peppercorn sauce  
(£15 supplement)*

7oz centre-cut fillet steak  
*21 day dry aged Buccleuch beef,  
thrice cooked chips,  
Béarnaise or peppercorn sauce  
(£10 supplement)*

Luxury fish pie  
*prawns, lobster, mussels, haddock, crab  
(£7.5 supplement)*

### SIDES

Sautéed spinach, Amalfi lemon, olive oil  
5.50

Mashed potatoes, Somerset butter, dulse  
4.50

Green leaf salad, vinaigrette  
4.25

Thrice cooked hand-cut chips  
5.50

### DESSERTS

Madagascan dark chocolate  
& raspberry cheesecake  
*macerated raspberries, honeycomb | 10*

Honey, ginger &  
passion-fruit parfait  
*toasted cocoa nib | 8.5*

Black cherry & amaretto Christmas pudding  
*custard, candied almonds | 9.5*

Sticky toffee pudding  
*toffee & Jamaican rum sauce, Cornish clotted cream | 9*

Selection of British cheese  
*spiced mustard fruits, Scottish oatcakes | 12*

**blackwell**  
Fine Jamaican Rum

**JAMAICA**  
ONE LOVE

**JAMAICA**

# BOISDALE OF CANARY WHARF



## OUR FAVOURITE CARIBBEAN COCKTAILS

### REGGAE RUM PUNCH

Wray & Nephew, Blackwell Rum, orange juice, pineapple juice, Grenadine and lime juice  
£10.45

### DARK & STORMY

Blackwell Rum, lime juice, demerara sugar, Double Dutch ginger beer & Angostura bitters  
£10.50

### VANILLA DAIQUIRI

Appleton Estate, lime juice, sugar syrup & vanilla bitters  
£9.00

### COCONUT GINGER FIZZ

Blackwell Rum, Koko Kanu, coco syrup, lime juice ginger beer  
£10.45

### OLD JAMAICAN

Appleton Estate, lime juice, mint leaves, Angostura bitters, topped with prosecco  
£12.00

### BLACK GOLD OLD FASHIONED

Blackwell Rum, demerara sugar, chocolate bitters & vanilla bitters  
£11.50

*Also serving Peroni at £5.50*

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