

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.

THE **JAMAICA** GARDEN ONE LOVE MUSIC BY SAXON SOUND SYSTEM 3 COURSE CHRISTMAS MENU 29.50

STARTERS

- John Ross Kiln cured smoked salmon
lemon, shallots, chives
- Salad of smoked quinoa, avocado &
wood roasted peppers (v)
gem lettuce, lemon thyme & sweet mustard dressing
- Potted smoked mackerel pate
horseradish & toasted St. John Bakery sourdough
- Crispy Szechuan pepper & chilli squid
brown crab mayonnaise
- Wild mushroom & tarragon cream soup (v)
roast chestnuts & crème fraiche
- West Indian saltfish fritters
hot & spicy dipping sauce

MAINS

- Slow roasted loin of Gloucester Old Spot pork
creamed Brussels sprouts with sage infused red wine, pork crackling
- Tortellini of iron bark pumpkin & sage
pumpkin seed pesto, spinach, crispy sage leaves (v)
- Roast Norfolk bronze turkey wrapped in Parma ham
goose fat roast potatoes, apricot stuffing, heritage vegetables & pigs in blankets
- Orkney salmon & Devonshire crab fishcake
buttered sea lettuce, Chablis & dill sauce
- Shrimp & tilapia rundown
coconut & coriander steamed rice
- Classic Hamburger
chargrilled 6oz Aberdeenshire rib-steak burger, tarragon mayonnaise, dill pickles, red onion, beef tomatoes and chips

GRILL

- Jerk chicken
rice & peas, mango salsa
- Whole lobster and chips
chargrilled with garlic & chilli butter, summer leaf salad (£15 supplement)
- 10oz dry aged Highland grazed prime rib-eye (medium-rare) *superb flavour, great marbling (£10 supplement)*
- 7oz Buccleuch centre-cut fillet steak
Royal Warrant of Appointment, succulent, dry aged (£10 supplement)

SIDES

- Tomato salad, basil & olive oil £4
- Sweet potato fries with smoked paprika £5
- Green salad £4
- Thrice cooked hand-cut chips £4
- Wilted spinach £5.75

DESSERTS

- Baked lemon cheesecake (v)
lemon curd, meringue, blackberry
- Valrhona white chocolate & raspberry marquise
macerated raspberries, candid nuts
- Christmas pudding
the Glenrothes 12 yr whisky custard
- Selection of 5 British farmhouse cheeses
oat cakes, conference pear & honey supplement £3.50

blackwell
Fine Jamaican Rum

JAMAICA
ONE LOVE

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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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