CHRISTMAS JAZZ LUNCH MENU

BOISDALE OF BELGRAVIA

FOR THE TABLE

Boisdale Soda Bread *Somerset butter, seaweed tapenade* 6.95

Deep Fried Haggis Bon-Bons *(3)* 6.5

Cauliflower Cheese Croquettes *(2)* 6
Lightly crumbed, triple cheese bites

Olives & Almonds 6.5

Bresaola British Air-dried Beef 12
Lemon and olive oil

FIRST COURSE

Dunkeld Classic Oak Smoked Salmon *Multiple award-winning salmon from the Scottish Highlands*

Pressed Ham Hock Terrine, Pistachio & Figs *Black truffle and celeriac remoulade*

Crispy Squid, Chilli & Tellicherry Pepper *Cucumber pickle, lime and chilli mayonnaise*

Sicilian Orange, Fennel & Confit Carrot Salad *Mint, quinoa, smoked almonds*

Cullen Skink *Traditional smoked haddock chowder, leeks and quails eggs*

Mini Roast Dumfriesshire Blackface Haggis *Served with mashed potatoes, bashed neeps and liquor*
Add a 25ml noggin of Reserva Andalucia 8.6 | Tomintoul 10yr 7.9 | Tomintoul 16yr 11.9

Scottish Vegetarian Haggis, Neeps & Tatties *A savoury blend of oats, vegetables, pulses and warming spices*
Add a 25ml noggin of Reserva Andalucia 8.6 | Tomintoul 10yr 7.9 | Tomintoul 16yr 11.9

London Burrata *Soft herb pesto, chickpeas, black walnut*

MAIN COURSE

Roast Norfolk Bronze Turkey Wrapped in Parma Ham
Goose-fat roast potatoes, cranberry and chestnut stuffing, heritage vegetables, pigs-in-blankets

Smoked Haddock, Orkney Salmon & Devonshire Crab Fishcake *Creamed leeks, horseradish and lemon*

Dry-aged Aberdeenshire Fillet Steak *(served medium-rare)* *Thrice cooked hand-cut chips, béarnaise sauce* *14 SUPPLEMENT*

Sautéed Potato Gnocchi, Roast Cauliflower & Black Truffle *Torn Somerset goats' cheese*

Roast Fillet of Scottish Seatrout, Shetland Mussel & Fennel Escabeche *Saffron, white wine and chive sauce*

Boisdale Truffle Burger & Thrice Cooked Chips *Black truffle mayo, triple cheese, roasted mushroom*

Butternut Squash Risotto, Sage & Parmesan *Sautéed king oyster mushrooms*

PUDDING

Black Cherry & Amaretto Christmas Pudding 12.5
Great custard, candied almonds

Valrhona Dark Chocolate 'Marquise' 13.5
Blackcurrant, honeycomb

Selection of British Cheese 18
Spiced pear chutney, Scottish oatcakes

Cherry Cranachan 'Tiramisu' 13.5
Honey, whisky mascarpone, Valrhona cocoa

Sticky Toffee Pudding 13.75
Jamaican rum sauce, Cornish clotted cream

SIDES

Chips	6.95
Truffle, rosemary & parmesan chips, truffle aioli	10
Mashed potatoes, Sommerset butter, dulse	7
Creamed spinach with black truffle	12
Broccoli with shallots & anchovy butter	8
Green leaf salad	6.5
Sautéed Brussels sprouts, black truffle aioli, and shaved Parmesan	12

As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All prices include VAT of the current rate. A discretionary 14.5% service charge will be added to your bill.