



CHRISTMAS JAZZ LUNCH MENU
BOISDALE OF CANARY WHARF

— FOR THE TABLE —

Boisdale Soda Bread *Somerset butter, seaweed tapenade* 6.95

Deep Fried Whitebait 10
Caper mayo

Olives & Almonds 6.5

Crispy Haggis
Bon-Bons (3) 6.5

Salt Cod 'Doughnuts' (3) 6.5
Hot and spicy aioli

Wild Venison
Bresaola 12
Lemon & olive oil

— FIRST COURSE —

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

Pressed Terrine of Wild Scottish Game *Celeriac remoulade, Cumberland sauce, sourdough toast*

Crispy Squid, Chilli & Tellicherry Pepper *Cucumber pickle, lemon, sriracha mayonnaise*

Cider-Baked Beetroots, Wiltshire Goats Cheese & Winter Leaf *Pumpkin seed cracker, honey, chilli*

Mini roast Dumfriesshire Blackface Haggis *Neeps, tatties, liquor*
(Add a 25ml noggin of Tomintoul 10yrs £7.5 / Glencadam 10yrs £8.5)

London Burrata *Salt baked beetroot, sorrel, dressed lentils*

— MAIN COURSE —

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

Smoked Haddock, Seatrout & Prawn Fishcake *Wilted spinach, Champagne sauce, trout caviar*

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

Wild Mushroom & Jerusalem Artichoke Risotto *Loveage and chestnut pesto, artichoke crisps*

Baked Fillet of Halibut, Crab, Soft Herb & Parmesan Crust *Braised Swiss chard, butter beans, smoky tomato salsa*

Slow Cooked Feather-blade of Scottish Beef 'Bourguignon' *Potato mousseline, Brussels tops, horseradish*

— PUDDING —

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

White Chocolate & Butter Milk Panna Cotta 13
Mulled fruits and vanilla tuille

Baked Canilla and Tonka Bean Cheesecake 13.5
Caramelised pineapple and ginger syrup

Selection of British Cheese 18
Spiced pear chutney, Scottish oatcakes

Sticky Toffee Pudding Toffee 13.75
Jamaican rum sauce, Cornish clotted cream

— SIDES —

Thick-cut chips 6.95

Truffle, rosemary & parmesan chips, truffle aioli 10

Mashed potatoes, Somerset butter, dulse 7

Creamed spinach with black truffle 12

Broccoli with shallots and anchovy butter 8

Green leaf salad 6.5

Special vegetable of the day market price

Brussels sprouts, chestnuts and bacon 7.25

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.