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

Dunkeld 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 Goat's 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 *Soft herb pesto, red peppers, cold pressed olive oil*

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 *Lovage 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, candied almonds

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

Baked Vanilla and Tonka Bean Cheesecake *13.5*
Caramelised pineapple and ginger syrup

Selection of British Cheese *18*
Spiced pear chutney, Scottish oatcakes

Sticky Toffee Pudding *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.