NEW YEARS EVE 2026

BOISDALE OF CANARY WHARF

Arancini
Wild mushroom, Italian truffle

Terrine of Confit & Smoked Duck, Pistachio & Foie Gras
Boozy cherries, aioli

Dunkeld Smoked Salmon & Devonshire Crab Tain
Salmon rillette, pickled cucumber, salmon caviar

Pressed Cheltenham Beetroots with Whipped Suffolk Goats' Cheese (v)
Blackberries, caramelised walnuts, sorrel

Roast Fillet of Scottish, Oxtail Empanada & Bone Marrow
Truffled-gratinated potatoes, tenderstem, Bordelaise sauce

Fillet of Sea Trout 'en croute', Scallop Mousse & Champagne Sauce
Crushed potatoes, dulse, wilted greens

Roast Jerusalem Artichoke, Parsnip & Kale Pithivier (v)
Parsnip puree and roasted mushroom cream sauce

Valrhona Dark Chocolate 'Mirror' Torte
Madagascan vanilla chantilly, chocolate sauce

Baked Passionfruit Cheesecake
Raspberry cranachan, honeycomb

All dietary & vegetarian options & requested will be made available on the day