



CHRISTMAS SHOWTIME MENU  
BOISDALE OF BELGRAVIA

— FOR THE TABLE —

<b>Deep Fried Haggis Bon-Bons (3)</b>	6.5	<b>Boisdale Soda Bread</b> <i>Somerset butter, seaweed tapenade</i>	6.95	<b>Cauliflower Cheese Croquettes (2)</b>	6	<b>Olives &amp; Almonds</b>	6.5	<b>Wild Venison Bresaola</b>	12
		<i>Lightly crumbed, triple cheese bites</i>						<i>Lemon and olive oil</i>	

— FIRST COURSE —

**Dunked 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 10 yr 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 —

<b>Black Cherry &amp; Amaretto Christmas Pudding</b>	12.5
<i>Great custard, candid almonds</i>	
<b>Valrhona Dark Chocolate 'Marquise'</b>	13
<i>Black current, honeycomb</i>	
<b>Selection of British Cheese</b>	18
<i>Spiced pear chutney, Scottish oatcakes</i>	
<b>Cherry Cranachan 'Tiramisu'</b>	13.5
<i>Honey, whisky mascarpone, Valrhona cocoa</i>	
<b>Sticky Toffee Pudding Toffee</b>	13.75
<i>Jamaican rum sauce, Cornish clotted cream</i>	

— SIDES —

<b>Thick-cut chips</b>	6.95
<b>Truffle, rosemary &amp; parmesan chips, truffle aioli</b>	10
<b>Mashed potatoes, Somerset butter, dulse</b>	7
<b>Creamed spinach with black truffle</b>	12
<b>Broccoli with shallots &amp; anchovy butter</b>	8
<b>Green leaf salad</b>	6.5
<b>Special vegetable of the day</b>	market price
<b>Brussels sprouts, chestnuts &amp; bacon</b>	7.5

*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.*