

BOISDALE OF BELGRAVIA

CHRISTMAS JAZZ LUNCH

Boisdale Soda Bread *Somerset butter, seaweed tapenade* 6.95

Crispy Fried Haggis 6.5	Harissa Arancini (2) 6	Olives & Almonds 6.5	Salami Sticks 5.5
Croquettes (3)	<i>Sicilian risotto balls, Alpine cheese</i>		<i>Pork, chilli and fennel</i>

FIRST COURSES

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Duck Liver & Armagnac Parfait

Celeriac and mustard remoulade, sourdough toast

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayonnaise

Sicilian Blood Orange, Avocado & Red Quinoa Salad

Mint, olives, smoked almonds

Mini Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

Add a 25ml noggin of Tomintoul 10yrs £7.5 | Glencadam 10yrs £8.5

London Burrata

Beetroot, black walnut, cold pressed olive oil

Cullen Skink

Traditional smoked haddock chowder, leeks and quails eggs

MAIN COURSES

Roast Norfolk Bronze Turkey Wrapped in Parma Ham

Goose-fat roast potatoes, cranberry stuffing, heritage vegetables, pigs-in-blankets

Smoked Haddock, Orkney Salmon & Devonshire Crab Fishcake

Black kale with horseradish and lemon

Dry-aged Aberdeenshire Fillet Steak (served medium-rare)

Thrice cooked hand-cut chips, béarnaise sauce £12 SUPPLEMENT

Butternut Squash Risotto, Sage & Parmesan

Sautéed king oyster mushrooms

Poached Fillet of Scottish Seatrout, Dulse & Lemon Butter

Potato puree, chablis and chive sauce

Boisdale Truffle Burger & Thrice Cooked Chips

Black truffle mayo, triple cheese, roasted mushroom

Crispy Spiced Potato Cakes, Chickpea & Coriander

Butterbean and spinach curry, coconut yogurt

PUDDING

Black Cherry & Amaretto Christmas Pudding

Great custard, candied almonds

Valrhona Dark Chocolate 'Marquise'

Black current, honeycomb

Selection of British Cheese

Spiced pear chutney, Scottish oatcakes

Hazelnut & Praline Baked Cheesecake

Dark chocolate sauce, hazelnut brittle

Sticky Toffee Pudding Toffee

Jamaican rum sauce, Cornish clotted cream

12.5 **Thick-cut chips** 6.95

13 **Truffle, rosemary & parmesan chips, truffle aioli** 10

18 **Mashed potatoes, Somerset butter, dulse** 7

Creamed spinach with black truffle 12

13.5 **Broccoli with shallots & anchovy butter** 8

Green leaf salad 6.5

13.75 **Special vegetable of the day** market price

Brussels sprouts, chestnuts & 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 13.5% service charge will be added to your bill.*