

# BOISDALE OF CANARY WHARF

## CHRISTMAS JAZZ LUNCH

**Boisdale Soda Bread**  
Somerset butter, seaweed tapenade 6.95  
**Croquetas**  
Ham knuckle, triple cheese (2) 5.5

**Salt Cod 'Doughnuts'**  
Hot and spicy aioli (3) 6.5  
**Olives & Almonds** 6.5

**Salami Sticks**  
Pork, chilli and fennel 5.5  
**Deep Fried Whitebait**  
Caper mayo 10

### FIRST COURSES

**Dunkeld Classic Oak Smoked Salmon**  
Multiple award-winning salmon from the Scottish Highlands  
**Duck Liver & Armagnac Parfait**  
Toasted brioche, marmalade relish  
**Crispy Squid, Chilli & Tellicherry Pepper**  
Cucumber pickle, lemon, sriracha mayonnaise  
**Cider-Baked Beetroots, Wiltshire Goats Cheese & Winter Leaf**  
Chilli, hazelnuts, cold pressed olive oil

**Mini Roast Dumfriesshire Blackface Haggis**  
Neeps, tatties, liquor  
Add a 25ml noggin of Tomintoul 10yrs £8.5 / Glencadam 10yrs £9.5  
**London Burrata**  
Salt baked beetroot, sorrel, dressed lentils  
**Celeriac & Chestnut Soup with Pheasant Dumplings**  
Black truffle cream

### MAIN COURSES

**Roast Norfolk Bronze Turkey Wrapped in Parma Ham**  
Goose-fat roast potatoes, cranberry stuffing, heritage vegetables, pigs-in-blankets  
**Smoked Haddock, Seatrout & Prawn Fishcake**  
Creamed leeks, chablis and chive sauce  
**Dry-aged Aberdeenshire Fillet Steak (served medium-rare)**  
Thrice cooked hand-cut chips, béarnaise sauce **£12 SUPPLEMENT**  
**Lentil & Mushroom 'Wellington'**  
Puff pastry, celeriac puree, Brussels tops  
**Roast Fillet of Seabass, Crab & Chilli Rissotto**  
Brown crab butter, coriander, ginger  
**Slow Cooked Feather-blade of Scottish Beef**  
Celeriac and potato gratin, greens, claret sauce  
**Sautéed Potato Gnocchi, Roast Butternut Squash & Sage**  
Chestnut pesto, black kale

### 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>Hazelnut &amp; Praline Baked Cheesecake</b>	13.5
<i>Dark chocolate sauce, hazelnut brittle</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, dulce</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>	7.25

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.