

BOISDALE OF CANARY WHARF

CHRISTMAS SHOW TIME

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

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

Black Cherry & Amaretto Christmas Pudding

Great custard, candid 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

13

18

13.5

13.75

SIDES

Thick-cut chips

6.95

Truffle, rosemary & parmesan chips, truffle aioli

10

Mashed potatoes, Somerset butter, dulce

7

Creamed spinach with black truffle

12

Broccoli with shallots & anchovy butter

8

Green leaf salad

6.5

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.