XMAS MI SOUL FRIDAY NIGHT

BOISDALE OF CANARY WHARF

FOR THE TABLE

Boisdale Soda Bread *Somerset butter, seaweed tapenade 6.95*

Fried Whitebait
Caper mayo
10

Wild Venison Bresaola
Lemon and olive oil
12

Olives & Almonds
6.5

Crispy Haggis Bon-Bons *(3)*
6.5

FIRST COURSE

Dunkeld Classic Oak Smoked Salmon
Multiple award-winning salmon from the Scottish Highlands

Pressed Terrine of Wild Scottish Game
Celeriac remoulade, Cumberland sauce, sourdough toast

Crispy Squid, Chilli & Tellicherry Pepper
Cucumber pickle, lemon, sriracha mayonnaise

West Indian Saltfish Fritters
Hot & spicy dipping sauce

Cider-Baked Beetroots, Wiltshire Goat's Cheese & Winter Leaf
Pumpkin seed cracker, honey, chilli

Mini roast Dumfriesshire Blackface Haggis
Neeps, tatties, liquor
Add a 25ml noggin of Tomintoul 10yrs 7.5 | Glencadam 10yrs 8.5

MAIN COURSE

Roast Norfolk Bronze Turkey Wrapped in Parma Ham
Goose-fat roast potatoes, cranberry stuffing, heritage vegetables, pigs-in-blankets

Smoked Haddock, Seatrout & Prawn Fishcake
Wilted spinach, Champagne sauce, trout caviar

Boisdale Margherita
Classic tomato, Scottish mozzarella

Wild Mushroom & Jerusalem Artichoke Risotto
Lovage and chestnut pesto, artichoke crisps

Fish of the Day
Daily fresh fish from the South Coast.
Please ask your waiter for today's catch

Buttermilk & Herb Chicken 'Milanese'
Crispy lemon crumb, anchovy & parsley butter, rocket and parmesan

GRILL

Cheese & Bacon Burger
Triple cheese, dry cured Ayrshire bacon, lemon and tarragon mayo, thrice cooked chips

12oz Prime Ribeye Steak 18 SUPPLEMENT
35 day dry aged beef, thrice cooked chips, Béarnaise sauce

8oz Fillet Steak 15 SUPPLEMENT
21 day dry aged, thrice cooked chips, Béarnaise sauce

DESSERTS

Black Cherry & Amaretto Christmas Pudding *12.5*
Great custard, candied almonds

White Chocolate & Butter Milk Panna Cotta *13*
Mulled fruits and vanilla tuille

Baked Vanilla and Tonka Bean Cheesecake *13.5*
Caramelised pineapple and ginger syrup

Selection of British Cheese *18*
Spiced pear chutney, Scottish oatcakes

SIDES & SAUCES

Vegetables & Salad

Sautéed spinach	*8*
Creamed spinach with black truffle	*12*
Broccoli with miso butter & toasted seeds	*8*
Brussels sprouts with chestnuts, safe & crispy bacon	*7.25*
Green leaf salad	*6.5*
Special vegetable of the day	*market price*

Potatoes

Chips	*6.95*
Boiled Cornish early potatoes, parsley & garden mint	*7*
Mashed potatoes, Somerset butter, dulse	*7*

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.