

BOISDALE OF BELGRAVIA

CHRISTMAS MENU ONE

Three courses 64.5

FIRST COURSE

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Sicilian Blood Orange, Avocado & Red Quinoa Salad

Mint, olives, smoked almonds

Cullen Skink

Traditional smoked haddock chowder, leeks and quails eggs

Duck Liver & Armagnac Parfait

Celeriac and mustard remoulade, sourdough toast

OPTIONAL INTERMEDIATE COURSE

Mini Dumfriesshire Blackface Haggis £9.5 SUPPLEMENT

Served with mashed potatoes, bashed neeps and 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, Orkney Salmon & Devonshire Crab Fishcake

Black kale with horseradish and lemon

Butternut Squash Risotto, Sage & Parmesan

Sautéed king oyster mushrooms

Wild Scottish Venison Pie

Mashed potatoes, winter greens, claret gravy

DESSERT

Black Cherry & Amaretto Christmas Pudding

Great custard, candied almonds

Hazelnut & Praline Baked Cheesecake

Dark chocolate sauce, hazelnut brittle

Selection of British Cheese

Spiced pear chutney, Scottish oatcakes £6.95 SUPPLEMENT

Valrhona Dark Chocolate 'Marquise'

Black current, honeycomb

EXTRA SIDES | ALL 7.25 PER PORTION

Although all our main courses are substantial you may wish extra side orders for your table to be ordered in advance of your arrival

Pigs in Blankets Goose Fat Roast Potatoes Brussels Sprouts, Chestnuts & Bacon Lardons

All dietary & vegetarian options & requested will be made available on the day.