

BOISDALE OF BELGRAVIA

CHRISTMAS MENU TWO

Three courses 74.5

FIRST COURSE

King Prawn, Mango & Avocado Cocktail

Lime, chilli, coriander

London Burrata

Beetroot, black walnut, cold pressed olive oil

Wild Scottish Venison Tartare

Confit yolk, toasted sourdough

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickles, chilli mayonnaise

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

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

Thrice cooked hand-cut chips, béarnaise sauce

Crispy Spiced Potato Cakes, Chickpea & Coriander

Butterbean and spinach curry, coconut yogurt

Roast Norfolk Bronze Turkey Wrapped in Parma Ham

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

Poached fillet of Scottish Seatrout, Dulse & Lemon Butter

Potato puree, chablis and chive sauce

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.