



BOISDALE OF CANARY WHARF

NEW YEARS' EVE DINNER MENU

Amuse bouche

Montgomery cheddar & leek tart

Pickled walnut, Winter truffle mayonnaise

Carpaccio of Highland Scottish venison

watercress, shaved pecorino, venison bresaola

or

15-year-old Bowmore Islay whisky cured Dunkeld smoked salmon

Caraway seed crumpet, Sour cream, caviar,

Aberdeenshire Beef wellington

Air dried ham, wild mushrooms, Dorset butter puff pastry

or

Roasted fillet of Cornish Cod,

Devonshire crab risotto, Braised Baby squid, Lilliput capers

Glazed Passion fruit cheesecake

Raspberry cranachan

Or

70% Valrhona chocolate & peanut marquis

Pistachio brittle, salted caramel

Should you have specific allergies please ask for the restaurant manager who can offer advice | Vegetarians will be catered for separately | Please ask your server for the menu | All rates are inclusive of VAT | An optional 12.5% service charge will be added to your bill | Please ensure that it is deleted if you are in any way unhappy.