



BOUNDARY

SHOREDITCH

CHRISTMAS FEASTING MENU

WELCOME DRINK

Winter Collins

Bombay Sapphire, crème de chestnut, cinnamon, lemon

ON ARRIVAL

Focaccia with olive oil & balsamic vinegar

Nocellara olives

STARTERS

Gin & Juniper berry cured seatrout, dill, crème fraiche, rye

Ham hock & pistacchio terrine, pickled red onion, sourdough

Baked goats cheese millefeuille, toasted walnuts

Ruby beetroot carpaccio, citrus Vg

MAINS

Norfolk bronze turkey with all the trimmings

Salt-aged 10oz sirloin steak, skin-on-fries, peppercorn sauce

Turbot, Palourde clams, Champagne butter sauce

Delica pumpkin risotto, crispy sage Vg

SIDES TO SHARE

Duck fat roast potatoes, Honey mustard pigs in blankets, Brussel sprouts,

Maple roast carrots

DESSERTS

Dark chocolate yule log, spiced vanilla cream

Sherry trifle Vg

Christmas pudding, brandy custard

Cheese selection
