



BOUNDARY

SHOREDITCH

ROOFTOP CHRISTMAS FEASTING MENU

WELCOME DRINK

Pomegranate Mint (£5 supplement)

Bombay Sapphire, pomegranate, lemon, fresh mint

or

Glass of Devaux Grand Reserve Champagne (£10 supplement)

ON ARRIVAL

Focaccia with olive oil & balsamic vinegar

Nocellara olives

STARTERS

Beetroot cured salmon gravadlax, rye crostini, crème fraîche, dill

Duck liver parfait, cornichons sourdough

Baked St. Marcelin, balsamic shallots, sourdough V

Saffron marinated fennel, radicchio, candied walnuts, citrus Vg

MAINS

Norfolk bronze turkey with all the trimmings

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

Halibut, pomme duchesse, brown caper butter

Truffle & wild mushroom Orzo, crispy sage Vg

DESSERTS

Christmas pudding, brandy custard

Pear & hazelnut frangipane tart, cinnamon ice cream

Mulled wine cheesecake, stone fruit compote

Chocolate & Amaretto crème caramel Vg

£90PP