

BOUNDARY

SHOREDITCH



Three-course seated menu £65pp with a complimentary glass of bubbles

STARTERS

Gin & juniper cured salmon, mustard sauce, rye bread

Game bird terrine, sourdough toast, pickles & chutney

Dorset lobster cocktail + £10 supplement

Smoked paprika cauliflower, radicchio, orange salad (vegan)

MAIN COURSES

Turkey dinner (pigs in blankets, Brussel sprouts, stuffing, roasted potato, cranberry sauce, gravy)

35 days aged 300g sirloin steak, potato gratin, watercress, red wine jus + £10 supplement

Halibut steak on the bone, brown butter hollandaise, roasted potatoes & cavolo nero

Roasted delicate pumpkin gnocchi, cavolo nero, chestnuts, winter truffle (vegan)

DESSERTS

Salted caramel and hazelnut praline choux bun

Yule log, spiced vanilla Bavarian cream

Apple mince pie, butterscotch sauce, vanilla ice cream (vegan)

Cheese board & chutney + £5 supplement

12.5% service charge is added to all bills. Our food is freshly made in an open kitchen so we cannot guarantee that our dishes are allergen free. Please order in accordance with your dietary requirements.