



# BOUNDARY

SHOREDITCH

CHRISTMAS FEASTING MENU

## WELCOME DRINK

Winter Collins

Bombay Sapphire, crème de chestnut, cinnamon, lemon

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## ON ARRIVAL

Focaccia with olive oil & balsamic vinegar

Nocellara olives

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## 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

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## 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

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## SIDES TO SHARE

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

Maple roast carrots

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## DESSERTS

Dark chocolate yule log, spiced vanilla cream

Sherry trifle Vg

Christmas pudding, brandy custard

Cheese selection

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