
BOISDALE OF CANARY WHARF

PRIVATE DINING MENUS

- For parties of 8-12, guests can dine from our private dining A La Carte menu, please ask our Events Manager for a sample menu.
- For parties of 13 or more, please select one menu from below.
- A vegetarian and fish option is always available on the day of your event and your waiter/waitress will be able to advise on the daily selection. Please advise on any food allergies or dietary requirements your guests may have.

On all menus, we can offer an intermediate course of:

Mini roast Macsween haggis, bashed neeps & tatties served with a noggin of Glenfiddich 15 year old whisky
Supplement of £8.00 per person

We can also offer an additional cheese course:

Selection of farmhouse cheeses served with grapes, celery, chutney & crackers
Please advise if you wish this course before or after dessert.
Supplement of £9.00 per person.

Intermediate course and cheese course must be taken by all guests.

MENU 1 £29.50

Cream of Jerusalem artichoke

Crème fraîche & artichoke chips (v)

Buccleuch estate outdoor reared chicken

poached & roast breast, colcannon & sautéed wild mushrooms

Caramel poached pears

Mascarpone mousse, crystallised ginger & shortbread

MENU 2 £38.00

Ballantine of pheasant & partridge

spiced beetroot chutney, roast pistachio nuts

Poached escalope of Loch Duart salmon

hollandaise sauce & Charlotte potatoes

Dark Guanaja chocolate torte

70% Valrhona mousse, cranberry shortcake

MENU 3 £45.00

Atlantic prawn cocktail

English lettuce, green harissa mayonnaise, Marie-rose sauce

40 day aged Aberdeenshire rump steak

Béarnaise sauce & watercress

Baked Bourbon vanilla cheesecake

ginger biscuits & poached blueberries

MENU 4 £50.00

Dunkeld Scottish smoked salmon, shallot & caper relish

classic oak smoked salmon, sourced from Loch Duart

Roast middle-white suckling pig

Fried apples and mashed potatoes

Crème caramel

Chantilly & almond tuile

MENU 5 £55.00

Tortellini of young spinach & soft cheese

lemon & sage butter, fried capers (v)

Grilled haunch of venison

spiced red cabbage, potato gratin & juniper crust

Sticky toffee pudding

caramel sauce & Cornish clotted cream

MENU 6 £75.00

'The ménage a trois' – Scottish salmon selection

Dunkeld wild cold-smoked, dill-cured gravadlax, confit with crème fraîche

10-12oz Aberdeenshire aged fillet of beef

on the bone, Rossini with seared foie gras & grated black truffle

Hot chocolate fondant

mi-cuit, Bourbon vanilla ice-cream
