



# Christmas

At Boisdale of Canary Wharf

## Menu One

3 Courses – £39.50 per person

Mini roast Dumfriesshire Blackface haggis  
bashed neeps & tatties  
25ml noggin of Glenfiddich 15-year-old whisky (£6 supplement)

Shellfish bisque  
splash of Armagnac, garlic croutons, tarragon

Crispy Szechuan pepper & chilli squid  
fragrant chilli mayonnaise, lime

Suffolk gem, watercress & rocket salad (v)  
French dressing, aged Parmesan, focaccia croutons, rosary goat cheese

Roast Norfolk bronze turkey wrapped in Parma ham  
goose fat roast potatoes, apricot stuffing, heritage vegetables & pigs in blankets

'Cullen skink' fishcake with smoked haddock & leeks  
wilted spinach, brown crab & chervil sauce

Slow roast Gloucestershire Old Spot pork belly  
spiced apple fondant, onion purée, sautéed greens

Tortellini of butternut squash with wild mushrooms (v)  
pumpkin seed pesto, squash purée

Although all our main courses are substantial you may wish to order extra side orders for your table  
(All £2.50 per portion & must be pre-ordered)

Pigs in blankets  
Goose fat roast potatoes  
Creamed Brussel sprouts, chestnuts & nutmeg

Christmas pudding  
brandy custard, candied ginger, cinnamon mousse

Baked lemon cheesecake (v)  
lemon curd, meringue, blackberry

Valrhona dark chocolate mousse, macerated cherries (v)  
salted almonds, cherry purée, candied orange

Selection of British cheese (v)  
spiced pear chutney, Scottish oatcakes (£4 supplement)

All rates are inclusive of VAT | An optional 12.5% service charge will be added to your bill | Please ensure that it is deleted if you are in any way unhappy.

BOISDALE OF CANARY WHARF | 14 CABOT PLACE | CANARY WHARF | LONDON | E14 4QT  
TEL: +44 (0)20 7715 5818 | WWW.BOISDALE.CO.UK



# Christmas

## At Boisdale of Canary Wharf

### Menu Two

3 Courses - £49.50 per person

Ballotine of pheasant foie gras & pigeon  
green beans & shallot salad, gingerbread

Dunkeld Scottish oak smoked salmon  
horseradish cream, lemon, capers

Prawn & avocado cocktail  
Atlantic prawns, Marie Rose sauce, lemon

Superfood, pomegranate & herb salad (v)  
squash, purple sprouting broccoli, lentils, spiced red pepper & walnut dressing

10oz dry-aged Aberdeenshire rib-eye steak (served medium-rare)  
roasted cep & potato purée, winter brassicas, Madeira sauce

Roast Norfolk bronze turkey wrapped in Parma ham  
goose fat roast potatoes, apricot stuffing, heritage vegetables & pigs in blankets

Wild Cornish hake fillet  
crab risotto, crab bisque, wild sea herbs

Tortellini of butternut squash with wild mushrooms (v)  
pumpkin seed pesto, squash purée

Although all our main courses are substantial you may wish to order extra side orders for your table  
(All £2.50 per portion & must be pre-ordered)

Pigs in blankets  
Goose fat roast potatoes  
Creamed Brussel sprouts, chestnuts & nutmeg

Christmas pudding  
brandy custard, candied ginger, cinnamon mousse

Baked lemon cheesecake (v)  
lemon curd, meringue, blackberry

Valrhona dark chocolate mousse, macerated cherries (v)  
salted almonds, cherry purée, candied orange

Selection of British cheese (v)  
spiced pear chutney, Scottish oatcakes (£4 supplement)

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## At Boisdale of Canary Wharf

### Menu Three

3 Courses - £58 per person

Searched hand-dived king scallop

*crispy Tamworth pork belly, chervil root purée, macerated raisins*

Dressed Devonshire crab

*blood orange, pickled cucumber, brown crab mayonnaise, quail egg, keta caviar*

15 yr Bowmore whisky cured Dunkeld smoked salmon

*sourdough from the St. John bakery*

Superfood, pomegranate & herb salad (v)

*squash, purple sprouting broccoli, lentils, spiced red pepper & walnut dressing*

Roast dry aged Aberdeenshire fillet of beef

*Slow-cooked beef cheek & wild mushroom pie, bone marrow & red wine sauce*

Roast Norfolk bronze turkey wrapped in Parma ham

*goose fat roast potatoes, apricot stuffing, heritage vegetables & pigs in blankets*

Poached Cornish seabass fillet

*saffron, mussels, white wine*

Tortellini of butternut squash with wild mushrooms (v)

*pumpkin seed pesto, squash purée*

*Although all our main courses are substantial you may wish to order extra side orders for your table*

*(All £2.50 per portion & must be pre-ordered)*

*Pigs in blankets*

*Goose fat roast potatoes*

*Creamed Brussel sprouts, chestnuts & nutmeg*

Christmas pudding

*brandy custard, candied ginger, cinnamon mousse*

Baked lemon cheesecake (v)

*lemon curd, meringue, blackberry*

Valrhona dark chocolate mousse, macerated cherries (v)

*salted almonds, cherry purée, candied orange*

Selection of British cheese (v)

*spiced pear chutney, Scottish oatcakes (£4 supplement)*

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### Selecting Your Menu:

Groups of 12 to 15 – please select 1 menu, you can pre-order for your guests or allow them to order from your selected menu on the day. You may be required to supply a table plan if you pre-order.

Groups of 15 to 22 – please select a menu and pre-order each course per guest. You will be required to supply a table plan.

Groups of 22+ – please select 1 menu then select one first course, one main & one pudding, for your entire party to dine on.

**Narrowing Down the Choices** – You are required to select 1 starter, 1 main and 1 dessert from the same menu for your entire group. We will then cater for guests with special dietary requirements separately including vegetarians.

**Pre-ordering** – If you would like to pre-order, let us know which menu and we will send you through the pre-order form you are required to complete and send back to us, 10 working days prior to arrival. We will print name cards and the menu choices for each guest, we just ask you to make sure you complete the form in order of the table plan. Unfortunately, we cannot offer you the option to pre-order if you are unable to provide a table plan.

Final menu choices must be confirmed at least 10 working days prior to arrival.  
We will cater for any special dietary requirements separately.

### Anything Extra...

Add tea & coffee – £2.50 per person

Add an intermediate course of mini roast Blackface haggis,  
bashed neeps & tatties – £8.50 per person

25ml noggin of Glenfiddich 15-year-old whisky – £6 per person

Add a fourth course of farmhouse cheeses,  
served with sliced pear, honey, oatcakes & bread – £12 per person

Although all our main courses are substantial you may wish to order  
extra side orders for your table (All £2.50 per portion & must be pre-ordered)

Pigs in blankets

Goose fat roast potatoes

Creamed Brussel sprouts, chestnuts & nutmeg

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