



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, pickled anchovies

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

Ballantine 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

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(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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Menu Three

3 Courses - £58 per person

Seared 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 7 to 22 – Please select either Menu 1, Menu 2 or Menu 3, for your entire group. You will then order from this menu on the day.

Groups of 23+ – Please select either Menu 1, Menu 2 or Menu 3 for your entire group. You then either have the choice of pre-ordering from this menu or narrowing down the choices.

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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