



Christmas Menus 2017

SELECTING YOUR MENU:

Groups of 7 to 22 - please select 1 menu, your guests will order from this selection on the day

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

(Should you wish to pre-order from your selected menu instead, you will be required to supply 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.

MENU 1

£37.50 per person

Shellfish bisque

splash of Armagnac, garlic croutons, crème fraîche

Prawn cocktail

Atlantic prawns Marie Rose, green harissa mayonnaise, iceberg lettuce

Mini roast Dumfriesshire Blackface haggis

mashed potatoes & bashed neeps

add an optional 25ml noggin of Glenfiddich 15 year old whisky (£5.80 supplement)

Avocado chopped salad with romaine & pomegranate (v)

Moroccan sumac, lemon, mint

Roast Norfolk bronze turkey wrapped in Parma ham

goose fat roast potatoes, cranberry stuffing, heritage vegetables, pigs in blankets

Slow roast rare-breed English Saddleback pork

truffled polenta, tipsy prunes, pork scratchings

Crab, Orkney salmon & smoked haddock fish cake

sautéed spinach, steamed mussels, saffron sauce

Wild mushroom risotto (v)

white wine, mascarpone, tarragon

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, chestnut mousse

Bourbon vanilla & Tonka bean panna cotta

berry compote, Highland shortbread

Sticky toffee chocolate cup

honeycomb, cinnamon Chantilly

Selection of British cheese

with Comice du Doyenne pear, Scottish oatcakes (£4.00 supplement)

Sheep's Rustler, Stilton, Rachel, Tunworth, Winterdale Shaw

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



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MENU 2

£49.50 per person

Wild Highland venison carpaccio

rocket, extra virgin olive oil, shaved Parmesan

Dunkeld Scottish Oak smoked salmon

horseradish cream, capers, red onions

Crispy Szechuan pepper & chilli squid

pickled cucumbers, fragrant chilli mayonnaise

Avocado chopped salad with romaine & pomegranate (v)

Moroccan sumac, lemon, mint

Optional Intermediate Course

mini roast Blackface haggis, bashed neeps & tatties (£8.50 supplement)

25ml noggin of Glenfiddich 15 year old whisky (£5.80 supplement)

12oz dry aged Aberdeenshire rib-eye steak, served medium rare

thrice cooked hand-cut chips, sautéed spinach, béarnaise sauce

Roast Norfolk bronze turkey wrapped in Parma ham

goose fat roast potatoes, cranberry stuffing, heritage vegetables, pigs in blankets

Line-caught Cornish cod fillet

soft herb crust, roast cauliflower, Parmesan gnocchi

Wild mushroom risotto (v)

white wine, mascarpone, tarragon

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, chestnut mousse

Bourbon vanilla & Tonka bean panna cotta

berry compote, Highland shortbread

Sticky toffee chocolate cup

honeycomb, cinnamon Chantilly

Selection of British cheese

with Comice du Doyenne pear, Scottish oatcakes (£4.00 supplement)

Sheep's Rustler, Stilton, Rachel, Tunworth, Winterdale Shaw

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BOISDALE'S TASTE OF SCOTLAND 5 COURSE MENU

£75 per person

FIRST COURSE

Ménage à trois

dressed Devonshire crab, Dunkeld smoked salmon, langoustine

SECOND COURSE

Roast breast of wild Highland grouse
haggis, toasted brioche, sautéed wild mushrooms

MAIN COURSE

Dry aged Aberdeenshire fillet of beef
seared foie gras, creamed spinach, black truffle sauce

PUDDING

Christmas pudding
15 year old Glenfiddich custard

CHEESE COURSE

Dunsyre Blue & Isle of Mull cheddar
Comice du Doyenne pear, Scottish oatcakes

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 - £5.80 per person

Add a fourth course of farmhouse cheeses, served with sliced pear, honey, oatcakes & bread - £12.00 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