



BOISDALE OF CANARY WHARF

*Here at Boisdale of Canary Wharf we wish to make your event exceptional!
We would be delighted to design a more bespoke menu for your party, just let us know and
we can get started!*

*Or if you are looking for something extra or more of a family style menu, skip to the last
page!*

HOW TO SELECT 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.*

*Should you wish to pre-order from your selected menu instead, you are more than welcome
to. Just let us know and we will send you through a pre-order sheet to fill out. Don't forget to
provide a table plan,
so that we will know where everyone is sitting!*

*Please note that we will require final menu choices at least 5 working days prior to arrival and
we will cater for any special dietary requirements separately including vegetarians.*

*All prices are in GBP | All rates are inclusive of VAT | An optional 12.5% service charge will be added to your bill | Please note that
supplement charges may apply should you wish to swap any dishes. Please note that if you opt for 2 courses for your group, the
entire group will be dining on mains & desserts. *supplement charges will apply & will change depending on which menu you select*



MENU 1

£28.50 for 2 courses or £34.50 for 3 courses per person

Mini roast Blackface haggis, bashed neeps & tatties
(25ml noggin of Robert Burn Arran single malt £6.00 supplement)

Oregano, lemon & black pepper crispy squid
roasted garlic mayonnaise

Spiced pomegranate tahbbouleh (v)
avocado & squash salad edamame beans, toasted seeds & lime honey dressing

Lincolnshire pea & nettle soup (v)
goats' cheese, crostini & cold pressed olive oil

Roasted free range Yorkshire chicken breast
Broad beans, peas, braised lettuce & jersey royal's, red wine sauce

Fillet of Cornish grey mullet
chervil root purée, braised lentils

Baked Evesham aubergine with
tomato, courgettes & sweet peppers goats' cheese, wild garlic salsa Verde

Dark chocolate, orange & honeycomb torten
70% Valrhona chocolate mousse, whisky marmalade

Baked passionfruit cheesecake
passion fruit curd, merangue & raspberries

Selection of 3 farmhouse cheeses
(£3.50 supplement if taken instead of dessert or £9 as an additional course)
served with sliced pear, honey, oatcakes & bread

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MENU 2

£38.50 for 2 courses or £44.50 for 3 courses per person

Pressed terrine of duck, chicken & ham hock
apple, celery & truffle salad, honey mustard dressing

Mini roast Blackface haggis, bashed neeps & tatties
(25ml noggin of Robert Burn Arran single malt £6.00 supplement)

Dunkeld Scottish oak smoked salmon
multiple award-winning salmon from the Scottish Highlands

Spiced pomegranate tabbouleh (v)
avocado & squash salad edamame beans, toasted seeds & lime honey dressing

Roast rump Welsh new season lamb
Roasted aubergine, sweet peppers & courgette, basil, tomato & red wine sauce

Roast Hampshire sea trout
braised fennel, onions, tomatoes & olives, charred jersey royals

Baked Evesham aubergine with
tomato, courgettes & sweet peppers goats' cheese, wild garlic salsa Verde

Dark chocolate, orange & honeycomb torten
70% Valrhona chocolate mousse, whisky marmalade

Baked passionfruit cheesecake
passion fruit curd, merangue & raspberries

Selection of 3 farmhouse cheeses
(£3.50 supplement if taken instead of dessert or £9 as an additional course)
served with sliced pear, honey, oatcakes & bread

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MENU 3

£48.50 for 2 courses or £54.50 for 3 courses per person

Mini roast Blackface haggis, bashed neeps & tatties
(25ml noggin of Robert Burn Arran single malt £6.00 supplement)

Seared hand-dived king scallops
black pudding, Salsa Verde, crispy Ayrshire bacon

Boisdale's Bowmore whisky-cured smoked salmon
Infused with 16yr single malt from the isle of Islay
Caraway seed blini, sour cream & salmon caviar

Spiced pomegranate tabbouleh (v)
avocado & squash salad edamame beans, toasted seeds & lime honey dressing

Roasted Peterhead hake
Wye valley asparagus, new potatoes, tomato & soft herb dressing

Roast Cornish fillet of cod
'Cassoulet' white beans, chorizo, basil

Baked Evesham aubergine with
tomato, courgettes & sweet peppers goats' cheese, wild garlic salsa Verde

Dark chocolate, orange & honeycomb torten
70% Valrhona chocolate mousse, whisky marmalade

Baked passionfruit cheesecake
passion fruit curd, meringue & raspberries

Selection of 3 farmhouse cheeses
(£3.50 supplement if taken instead of dessert or £9 as an additional course)
served with sliced pear, honey, oatcakes & bread

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SHARING DISHES & FAMILY STYLE

For those parties looking for a more informal seated lunch or dinner, our amazing Head Chef has created some sharing dishes he recommends for your whole party!

All you need to do is select a menu & a sharing dish from the below (which we will swap for the mains in the menu you have selected) & we will take it from there!*

*Sharing platters of Scottish shellfish
Dry-aged Aberdeenshire fillet of beef wellington
Whole roasted suckling pig with cider & honey glaze
Orkney Salmon 'en crouete' stuffed with soft herbs & quail eggs
Roast saddles of Blackface Highland lamb
Lobster thermidor*

All sharing dishes are served with appropriate side dishes that complement the main dish

ANYTHING EXTRA...

Add canapes on arrival - £3 per item per person

Add a glass of prosecco on arrival - £6.95 per glass

Add tea & coffee - £2.50 per person

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

25ml noggins of Glenfiddich 15-year-old whisky - £6.00 per person

Additional sides – from £3.75 each

Add a fourth course of 3 farmhouse cheeses, served with sliced pear, honey, oatcakes & bread - £9.00 per person

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