



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!

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)

Ceviche of Orkney salmon, avocado & lime
shaved fennel, chilli & radish salad

Avocado, lentil & pomegranate superfood salad (v)
beetroot, winter leaf, cold pressed rapeseed oil

Butternut squash soup with horseradish (v)
pumpkin seeds & focaccia croutons

Free range chicken, bacon & red wine casserole
potato purée & soft herbs

Fillet of Cornish grey mullet
chervil root purée, braised lentils

Soft potato dumplings, roasted cauliflower
& winter truffle (v)
garlic, lemon, toasted hazelnuts

Baked passionfruit cheesecake
passion fruit curd, meringue & raspberries

Apple tarte fine
Tonka bean ice cream

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

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



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!

MENU 2

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

Carpaccio of Highland Scottish venison
watercress, shaved pecorino, venison bresaola

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

Avocado, lentil & pomegranate superfood salad (v)
beetroot, winter leaf, cold pressed rapeseed oil

Free-range Yorkshire chicken breast
potatoes, wild mushroom & tarragon sauce

Roast Orkney salmon
wilted spinach, Atlantic prawn & chive butter sauce

Soft potato dumplings, roasted cauliflower
& winter truffle (v)
garlic, lemon, toasted hazelnuts

Apple tarte fine
Tonka bean ice cream

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

*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*



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!

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

Dressed Devonshire crab & Scottish oak smoked salmon
Brown crab mayonnaise & watercress

Avocado, lentil & pomegranate superfood salad (v)
beetroot, winter leaf, cold pressed rapeseed oil

12oz dry-aged Aberdeenshire rib-eye steak
thrice cooked chips, spring greens & smoked tarragon béarnaise sauce

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

Soft potato dumplings, roasted cauliflower
& winter truffle (v)
garlic, lemon, toasted hazelnuts

Pear, walnut & caramel brownie
chocolate sauce, salted caramel, caramelized walnut

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

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



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 croute' 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 noggin 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*

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*