



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

Pheasant, 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 lemon cheesecake
lemon curd, meringue, blackberry

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



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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 lemon cheesecake
lemon curd, meringue, blackberry

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 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
wild alexanders, white wine sauce

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

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

Baked lemon cheesecake
lemon curd, meringue, blackberry

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 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.

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