



## 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 Glenfiddich 15-year-old whisky (£6.00 supplement)

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

Rillettes of Arbroath smokies, crème fraîche & dill  
St. John's bakery sourdough toast

Asparagus, pea & mint soup (v)  
focaccia croutons, cold-pressed olive oil, pea tendrils

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Free-range chicken breast saltimbocca, wet polenta & black truffles  
air-dried ham, sage, tenderstem, Madeira sauce

Fillet of Cornish grey mullet, braised lettuce, Ayrshire bacon & Lincolnshire peas  
pea purée, red wine, pea shoots

Tortellini of artichokes, ricotta & lemon (v)  
aubergine, peppers & oregano, tempura of courgette

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Baked lemon cheesecake with blueberries  
elderflower & lemon curd, pavlova

Apple tarte fine  
Bourbon vanilla 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 beef with black truffles  
*aged balsamic & cold-pressed olive oil*

Mini roast Blackface haggis, bashed neeps & tatties  
*25ml noggin of Glenfiddich 15-year-old whisky (£6.00 supplement)*

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

Tuscan burrata, cracked wheat & green leaf (v)  
*five herbs, chilli, nigella seeds, sesame & lemon*

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Roasted rump of lamb  
*aubergine, courgettes, heritage tomatoes, wild green herb dressing*

Cold poached Scottish salmon, salad niçoise  
*green beans, Cornish potatoes, anchovies, olives, torn hen's egg*

Tortellini of artichokes, ricotta & lemon (v)  
*aubergine, peppers & oregano, tempura of courgette*

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Apple tart fine  
*Bourbon vanilla ice cream*

Iced peanut parfait  
*70% Dark Valrhona chocolate, 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 Glenfiddich 15-year-old whisky (£6.00 supplement)

Seared hand-dived Scottish scallop  
*crispy slow cooked pork belly, pea purée & green herb sauce*

Dressed Devonshire crab & Scottish oak smoked salmon  
*Wye Valley asparagus & watercress*

Tuscan burrata, cracked wheat & green leaf (v)  
*five herbs, chilli, nigella seeds, sesame & lemon*

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

Herb crusted Cornish line-caught hake with clams  
*fennel & tomato ragout with baby spinach, Jersey Royals*

Tortellini of artichokes, ricotta & lemon (v)  
*aubergine, peppers & oregano, tempura of courgette*

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Dark chocolate marquise, honeycomb & salted caramel  
*70% Valrhona cocoa, caramelised nuts*

Baked lemon cheesecake with blueberries  
*elderflower & lemon curd, pavlova*

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 7 to 22 - please select 1 menu from the menu pack. You & your guests will then order from this menu 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 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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