



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

Cream of Jerusalem artichoke soup
with Scottish chanterelles (v)
watercress Chantilly, sunflower seeds

Char-grilled rosemary & lemon marinated free-range Yorkshire chicken
red pepper, mustard & winter greens salad, charred pepper & walnut dressing

Fillet of Cornish grey mullet
cauliflower puree, braised lentils

Risotto of pearl barley, wild mushrooms & black truffle (v)
white wine, aged parmesan, salsify

Baked bourbon vanilla cheesecake
with blueberries
elderflower & lemon curd, pavlova

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 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, beetroot & pickled walnut salad
chilli, mint, coriander

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

Roast Orkney salmon, Cornish mussels
& samphire
orange, saffron, chard potatoes

Risotto of pearl barley, wild mushrooms & black truffle (v)
white wine, aged parmesan, salsify

Apple tarte fine
Tonka bean ice cream

Baked bourbon vanilla 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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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, roasted cauliflower & purée, green herb sauce

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

Tuscan burrata, beetroot & pickled walnut salad
chilli, mint, coriander

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

Risotto of pearl barley, wild mushrooms & black truffle (v)
white wine, aged parmesan, salsify

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

Baked bourbon vanilla 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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