



BOISDALE

CHRISTMAS MENU ONE

3 courses - £39.50 per person



Molasses-cured Scottish salmon gravadlax,
honey, mustard, dill

Lobster bisque,
splash of Armagnac, croutons, dulse

Mini roast Dumfriesshire blackface haggis,
neeps, tatties, liquor
(25ml noggin of The Glenrothes 10yr - an additional £5 supplement per person)

Avocado, blood orange & almond salad (v)
lemon, mint, cold pressed olive oil



Roast Norfolk bronze turkey wrapped in Parma ham,
goose fat roast potatoes, cranberry stuffing, heritage vegetables, venison-in-blankets

Wild venison steamed pudding with girolle mushrooms
mashed potatoes, winter greens, Claret & shallot sauce

Jerusalem artichoke risotto, wild mushrooms & rosemary (v)
aged parmesan, herb green sauce

Roast Cornish hake fillet,
chickpeas, smoked chorizo, coriander



Black cherry & Amaretto Christmas pudding,
great custard, candied almonds

Madagascan dark chocolate & raspberry cheesecake
macerated raspberries, honeycomb

Selection of British cheese
spiced mustard fruits, Scottish oatcakes - £5 supplement per person

Honey, ginger & passion-fruit parfait
toasted cocoa nibs

Optional Intermediate Course - £4.50 supplement per person

Mini Dumfriesshire Blackface Haggis
mashed potatoes, bashed neeps & liquor
(an optional 2.5cl noggin of The Glenrothes 12yr - £5 supplement per person)

*Although all our main courses are substantial, you may wish to order extra side for your table:
Pigs in blankets; Goose fat roast potatoes; Brussels sprouts, chestnuts
& bacon lardons (all £2.50 per portion and must be pre-ordered)*

DIETARY & VEGETARIAN OPTIONS ARE AVAILABLE AND CAN BE ORDERED IN ADVANCE



BOISDALE

CHRISTMAS MENU TWO

3 courses - £49.50 per person



Dunked classic oak smoked salmon
*multiple award-winning salmon from the Scottish Highlands
horseradish, capers, rye bread*

Crispy squid, chilli & Tellicherry pepper
cucumber pickle, lime & chilli mayonnaise

Potted chicken liver & foie gras parfait
spiced caramelised apple chutney, toasted brioche

Avocado, blood orange & almond salad (v)
lemon, mint, cold pressed olive oil



Roast Norfolk bronze turkey wrapped in Parma ham,
goose fat roast potatoes, cranberry stuffing, heritage vegetables, venison-in-blankets

Wild Venison steamed pudding with girolle mushrooms
mashed potatoes, winter greens, claret & shallot sauce

Jerusalem artichoke risotto, wild mushrooms & rosemary (v)
aged parmesan, herb green sauce

Roast Cornish hake fillet
chickpeas, smoked chorizo, coriander



Black cherry & Amaretto Christmas pudding,
great custard, candied almonds

Madagascan dark chocolate & raspberry cheesecake
macerated raspberries, honeycomb

Selection of British cheese
spiced mustard fruits, Scottish oatcakes - £5 supplement per person

Honey, ginger & passion-fruit parfait
toasted cocoa nibs

Optional Intermediate Course - £4.50 supplement per person

Mini Dumfriesshire Blackface Haggis
mashed potatoes, bashed neeps & liquor
(an optional 2.5cl noggin of The Glenrothes 12yr - £5 supplement per person)

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CHRISTMAS MENU THREE

3 courses - £59.50 per person



Isle of Gigha smoked halibut
smoked over whisky barrel chips from the Kilchoman Distillery on Islay

Warm puff pastry tartlet filled with lobster & prawns
lobster & tarragon sauce

London Burrata, wood roast peppers & soft herbs (v)
cold pressed olive oil, Amalfi lemon

Carpaccio of juniper cured & smoked wild venison
pickled chanterelles, rocket, aged Parmesan



12oz dry-aged Aberdeenshire rib-eye steak (served medium-rare)
thrice cooked hand-cut chips, tenderstem, béarnaise sauce

Poached wild sea bass fillet in Jura yellow wine
girolles, caramelised shallots, spinach

Roast Norfolk bronze turkey wrapped in Parma ham,
goose fat roast potatoes, cranberry stuffing, heritage vegetables, venison-in-blankets

Risotto of wild mushrooms & Italian black winter truffles (v)
Jerusalem artichoke purée, aged parmesan, herb green sauce



Black cherry & Amaretto Christmas pudding,
great custard, candied almonds

Madagascan dark chocolate & raspberry cheesecake
macerated raspberries, honeycomb

Selection of British cheese
spiced mustard fruits, Scottish oatcakes - £5 supplement per person

Honey, ginger & passion-fruit parfait
toasted cocoa nibs

Optional Intermediate Course - £4.50 supplement per person

Mini Dumfriesshire Blackface Haggis
mashed potatoes, bashed neeps & liquor
(an optional 2.5cl noggin of The Glenrothes 12yr - £5 supplement per person)

*Although all our main courses are substantial, you may wish to order extra side for your table:
Pigs in blankets; Goose fat roast potatoes; Brussels sprouts, chestnuts
& bacon lardons (all £2.50 per portion and must be pre-ordered)*

DIETARY & VEGETARIAN OPTIONS ARE AVAILABLE AND CAN BE ORDERED IN ADVANCE



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SELECTING YOUR MENU

*Groups of 12 to 18 - please select one menu from the selection above.
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 19 + - please select one menu then select one first course, one main & one pudding
for your entire party to dine on.*

Narrowing Down the Choices – You are required to select 1 starter, 1 main and 1 dessert from the same menu for your entire group. We will then cater for guests with special dietary requirements separately including vegetarians & vegans.

Pre-ordering – If you would like to pre-order, please only select one menu for the entire group. We will require a complete menu selection per person along with the seating plan to be sent back to us ten working days prior to arrival. We will print name cards at an additional cost of £2 per card should you wish us to provide these. We will print the menus for you. Unfortunately, we are unable to offer the option of ordering in advance if you cannot provide us with a table plan.

