



BOISDALE

CHRISTMAS MENU 1 - £39.50 per person

Groups of 11 - 20 - please select one menu; your guests will order from this selection on the day

Groups of 21 - 30 - please select one menu then select two first courses, two mains & two puddings for your entire party. A pre-order is required at least 14 days in advance.

Groups over 30 guests - please select one dish per course for the entire party. You may pre-order 14 days in advance.

Shellfish bisque, crème fraîche, splash of Armagnac

Mini roast Dumfriesshire blackface haggis, bashed neeps & tatties
25ml noggin of Glenrothes 12yr - an additional £5.00 supplement

Hot smoked mackerel pate & sourdough toast, sweet pickled apple, hazelnuts, yogurt

Salad of wild rocket, preserved tomatoes & pine nuts, aged parmesan



Optional intermediate haggis course - supplement £4.5 per person

Mini roast Blackface haggis, neeps & tatties
25ml noggin of Glenfiddich 15-year-old whisky - an additional £5 per person



Roast Norfolk bronze turkey wrapped in Parma ham,
goose fat roast potatoes, apricot stuffing, heritage vegetables & pigs in blanket

Orkney salmon & Devonshire crab fishcake, spinach, lemon, horseradish

Wild mushroom ravioli, sautéed greens, thyme nut-brown butter

Slow roast Gloucestershire Old Spot pork belly, baked potato mash, organic cider & grape-mustard sauce



Steamed Christmas pudding, the Glenrothes 12 yr whisky custard

Panacotta, tonka bean infused custard, winter berries, gingerbread

Valrhona bitter chocolate torte, cinnamon roasted apple

Selection of British cheese, spiced pear chutney, Scottish oatcakes - £5.00 supplement



SIDE ORDERS - available for all menus - £2.50 per dish

Although all our main courses are substantial you may wish to order extra side orders for your table in advance of your arrival.

Pigs in blankets | Goose fat roast potatoes | Brussel sprouts, chestnuts & nutmeg

*All dietary and vegetarian options will be catered for available on the day.
All rates are inclusive of VAT. A discretionary 12.5% service charge will be added to you bill.*



BOISDALE

CHRISTMAS MENU 2 - £49.50 per person

Groups of 11 - 20 - please select one menu; your guests will order from this selection on the day

*Groups of 21 - 30 - please select one menu then select two first courses, two mains & two puddings for your entire party.
A pre-order is required at least 14 days in advance.*

Groups over 30 guests - please select one dish per course for the entire party. You may pre-order 14 days in advance.

Dunkeld Scottish oak smoked salmon, horseradish cream, lemon

Carpaccio of wild highland red deer, rye & juniper crumb, sorrel, cold pressed olive oil

Prawn cocktail, North Atlantic prawns, Marie Rose sauce, quails' egg, crispy gem

Organic grain, avocado & Rosary goats cheese salad, citrus, honey & rapeseed dressing



Optional intermediate haggis course - supplement of £4.50 per person

Mini roast Blackface haggis, neeps & tatties

25ml noggie of the Glenfiddich 15-year-old whisky - an additional £5.00 per person



10oz dry-aged Aberdeenshire ribeye steak (served medium-rare)

Boulangère potatoes, winter greens, Madeira & mustard sauce

Wild mushroom ravioli, sautéed greens, thyme nut brown butter

Roast Norfolk bronze turkey wrapped in Parma ham, goose fat roast potatoes,
apricot stuffing, heritage vegetables & pigs in blankets

Poached fillet of Newlyn lemon sole & lobster sauce, saffron & parmesan risotto with rock samphire



Steamed Christmas pudding, the Glenrothes 12 yr whisky custard

Panacotta, tonka bean infused custard, winter berries, gingerbread

Valrhona bitter chocolate torte, cinnamon roasted apple

Selection of British cheese, spiced pear chutney, Scottish oatcakes - £5.00 supplement



SIDE ORDERS - available for all menus - £2.50 per dish

*Although all our main courses are substantial you may wish to order extra side orders
for your table in advance of your arrival.*

Pigs in blankets | Goose fat roast potatoes | Brussel sprouts chestnuts & nutmeg

*All dietary and vegetarian options will be catered for available on the day.
All rates are inclusive of VAT. A discretionary 12.5% service charge will be added to you bill.*



BOISDALE

CHRISTMAS MENU 3 - £59.00 per person

Groups of 11 - 20 - please select one menu; your guests will order from this selection on the day

Groups of 21 - 30 - please select one menu then select two first courses, two mains & two puddings for your entire party. A pre-order is required at least 14 days in advance.

Groups over 30 guests - please select one dish per course for the entire party. You may pre-order 14 days in advance.

Crispy Szechuan pepper & chilli squid, brown crab mayonnaise, lemon

Boisdale's Bowmore whisky-cured smoked salmon, infused with 16 yr single malt from the Isle of Islay

Carpaccio of Highland venison, rocket, parmesan, cold pressed olive oil

Organic grain, avocado & winter herb salad, citrus, honey & rapeseed dressing



Optional intermediate haggis course - supplement of £4.50 per person

Mini roast Blackface haggis, neeps & tatties

25ml noggin of Glenfiddich 15-year-old whisky - an additional £5.00 per person



Dry aged Aberdeenshire fillet of beef, slow braised short rib pithivier, wild mushrooms, Claret & green peppercorn sauce

Roast Atlantic halibut, lobster risotto, dill, shellfish bisque

Wild mushroom ravioli, sautéed greens, thyme nut brown butter

Roast Norfolk bronze turkey wrapped in Parma ham, goose fat roast potatoes, apricot stuffing, heritage vegetables & pigs in blanket



Steamed Christmas pudding, the Glenrothes 12 yr whisky custard

Panacotta, tonka bean infused custard, winter berries, gingerbread

Valrhona bitter chocolate torte, cinnamon roasted apple

Selection of British cheese, spiced pear chutney, Scottish oatcakes - £5.00 supplement



SIDE ORDERS - available for all menus - £2.50 per dish

Although all our main courses are substantial you may wish to order extra side orders for your table in advance of your arrival.

Pigs in blankets | Goose fat roast potatoes | Brussel sprouts, chestnuts & nutmeg

*All dietary and vegetarian options will be catered for available on the day.
All rates are inclusive of VAT. A discretionary 12.5% service charge will be added to you bill.*