



BOISDALE OF MAYFAIR

CHRISTMAS MENU 1

Groups of 6-20 - please select 1 menu, your guests will order from this selection on the day

Groups of 21 - 26 - please select 1 menu then select two first courses, two mains & two puddings, for your entire party to dine from

£39.50 PER PERSON

Shellfish Bisque

splash of Armagnac, garlic croutons, tarragon

Mini roast Dumfriesshire blackface haggis

bashed neeps & tatties

(25ml noggin of Glenfiddich 15-year-old whisky for an additional £5 supplement)

Crispy Szechuan pepper & chilli squid

fragrant chilli mayonnaise, lime

Salad of Romaine hearts

Caesar salad cream, garlic croutons, Ortiz anchovies

Roast Norfolk Bronze turkey, Parma ham & cranberry stuffing

goose fat roast potatoes, heritage vegetables, red wine gravy

Smoked haddock & Devonshire crab fish cake

wilted spinach, tarragon butter sauce

Slow roasted belly of Gloucester old spot pork

creamed Brussel tops, with sage infused red wine, pork crackling

Gnocchi, butternut Squash & pine nut pesto

sage nut-brown butte, cold pressed olive oil

Steamed Christmas pudding

Glenrothes 12yr whisky custard

Iced parfait, nougat & citrus

Macerated blueberries

Dark Chocolate 'Dome'

vanilla sauce, raspberries

Selection of British cheese

chutney, Scottish oatcakes £5.00 supplement

SIDE ORDERS -AVAILABLE FOR ALL MENUS

ALTHOUGH ALL OUR MAIN COURSES ARE SUBSTANTIAL YOU MAY WISH EXTRA SIDE ORDERS FOR YOUR TABLE TO BE ORDERED IN ADVANCE OF YOUR ARRIVAL. ALL £2.5 PER DISH

Pigs in blankets

Goose fat roast potatoes

Brussel sprouts, chestnuts & nutmeg

*All dietary & vegetarian options & requested will be made available on the day / All rates are inclusive of VAT /
A discretionary 12.5% service charge will be added to your bill



BOISDALE OF MAYFAIR CHRISTMAS MENU 2

Groups of 6-20 - please select 1 menu, your guests will order from this selection on the day

Groups of 21 - 26 - please select 1 menu then select two first courses, two mains & two puddings, for your entire party to dine from

£49.50 PER PERSON

John Ross kiln-cured Scottish Smoked salmon
horseradish cream, capers, St John Sourdough

Potted Chicken liver parfait
Pickles, St John Sourdough toast

Atlantic Prawn & avocado cocktail
Boisdale's cocktail sauce, green harissa, crispy gem

Hearts of butter lettuce, marinated artichokes & olive
Lemon & grain mustard dressing

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

10oz dry-aged Aberdeenshire ribeye steak (served medium-rare)
thrice cooked chips, winter brassicas, smoked béarnaise sauce

Roast Norfolk Bronze turkey, cranberry stuffing & pigs in blankets
goose fat roast potatoes, heritage vegetables, red wine gravy

Pan-fried fillet of Cornish hake
Spanish butterbeans, mussels, sea herbs

Gnocchi, butternut Squash & pine nut pesto
sage nut-brown butte, cold pressed olive oil

Steamed Christmas pudding
Glenrothes 12yr whisky custard

Iced parfait, nougat & citrus
Macerated blueberries

Dark Chocolate 'Dome'
vanilla sauce, raspberries

Selection of British cheese
chutney, Scottish oatcakes £5.00 supplement

SIDE ORDERS -AVAILABLE FOR ALL MENUS

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

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BOISDALE OF MAYFAIR CHRISTMAS MENU 3

Groups of 6-20 - please select 1 menu, your guests will order from this selection on the day
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£62.50 PER PERSON

Seared diver-caught Devonshire scallop
caramelised apples, Stowaway black pudding

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

Hearts of butter lettuce, marinated artichokes & olive
lemon & grain mustard dressing

Wild venison carpaccio, juniper & thyme
Parmesan, rocket & olive oil

Optional intermediate haggis course – supplement £4.5 per person
25ml noggin of Glenfiddich 15-year-old whisky an additional **£5** per person

Finest dried aged Buccleuch fillet steak
Black truffle & potato gratin, winter brassica, Claret sauce

Boisdale Luxury Fish Pie
Lobster, mussels, Brixham day boat fish

Roast Norfolk Bronze turkey, cranberry stuffing & pigs in blankets.
goose fat roast potatoes, heritage vegetables, red wine gravy

Hearts of butter lettuce, marinated artichokes & olive
lemon & grain mustard dressing

Steamed Christmas pudding
vanilla custard with Glenfiddich 15-year-old whisky

Iced parfait, nougat & citrus
Macerated blueberries

Dark Chocolate 'Dome'
vanilla sauce, raspberries

Selection of British cheese
chutney, Scottish oatcakes **£5.00** supplement

SIDE ORDERS -AVAILABLE FOR ALL MENUS

ALTHOUGH ALL OUR MAIN COURSES ARE SUBSTANTIAL YOU MAY WISH EXTRA SIDE ORDERS FOR YOUR TABLE TO BE ORDERED IN ADVANCE OF YOUR ARRIVAL. ALL £2.5 PER DISH

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

*All dietary & vegetarian options requested will be made available on the day
All rates are inclusive of VAT / A discretionary 12.5% service charge will be added to you bill