



BOISDALE OF CANARY WHARF

CHRISTMAS MENU ONE

3 Courses - £39.50 per person

Mini roast Dumfriesshire Blackface haggis
bashed neeps & tatties
25ml noggin of The Glenfiddich 15-year-old whisky (£6 supplement)

Wild mushroom & tarragon cream soup
roast chestnuts & crème fraîche

Potted smoked mackerel paté
horseradish & toasted St John Bakery Sourdough

Suffolk gem, watercress & rocket salad
salad cream, aged parmesan, focaccia crutons (v)

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

Orkney salmon & Devonshire crab fishcake
buttered sea lettuce, Chablis & dill sauce

Slow roasted loin of Gloucester old spot pork
creamed Brussels sprouts, with sage infused red wine, pork crackling

Wild mushroom, lentil & soft goats cheese 'Wellington'
squash purée, pumpkin seed pesto (v)

*Although all our main courses are substantial, you may wish to order
extra side for your table
(all £2.50 per portion & must be pre-ordered)*

*Pigs in blankets
Goose fat roast potatoes
Brussel sprouts, chestnuts & bacon lardons*

Christmas pudding
The Glenrothes 12yr whisky custard

Baked lemon cheesecake (v)
lemon curd, meringue, blackberry

Valrhona white chocolate & raspberry marquise
macerated raspberries, candid nuts

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

Optional Intermediate Course

*Mini Dumfriesshire Blackface Haggis course, served mashed potatoes, bashed neeps & liquor
£4.50 supplement
(an optional 2.5cl noggin of The Glenrothes 12yr 5 supplement)*

ALL DIETARY & VEGETARIAN OPTIONS WILL BE MADE AVAILABLE ON THE DAY

All rates are inclusive of VAT | An optional 12.5% service charge will be added to your bill | Please ensure that it is deleted if you are in any way unhappy.



BOISDALE OF CANARY WHARF

CHRISTMAS MENU TWO

3 Courses - £49.50 per person

John Ross kiln-cured Smoked salmon
horseradish cream, lemon, capers

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

Ham hock, pheasant & rabbit terrine
caramelised apples, boozy dates, toast

Salad of smoked quinoa, avocado & wood roasted peppers
gem lettuce, thyme & sweet mustard dressing (v)

10oz dry-aged Aberdeenshire rib-eye steak (served medium-rare)
mashed potatoes, winter greens, Claret & shallot gravy

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

Wild Peterhead cod fillet
braised lentils with pancetta, spinach, salsa verde

Wild mushroom, lentil & soft goats cheese 'Wellington'
squash purée, pumpkin seed pesto

*Although all our main courses are substantial, you may wish to order
extra side for your table
(all £2.50 per portion & must be pre-ordered)*

*Pigs in blankets
Goose fat roast potatoes
Brussels sprouts, chestnuts & bacon lardons*

Christmas pudding
The Glenrothes 12yr whisky custard

Baked lemon cheesecake
lemon curd, meringue, blackberries

Valrhona white chocolate & raspberry marquise
macerated raspberries, candid nuts

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

Optional Intermediate Course

*Mini Dumfriesshire Blackface Haggis, served mashed potatoes, bashed neeps & liquor
£4.50 supplement*

(an optional 2.5cl noggin of The Glenrothes 12yr 5 supplement)

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BOISDALE OF CANARY WHARF

CHRISTMAS MENU THREE

3 Courses - £58 per person

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

Carpaccio of Highland Venison
rocket, Parmesan, cold pressed olive oil

Crispy Szechuan pepper & chilli squid
brown crab mayonnaise, lemon

Salad of smoked quinoa, avocado & wood roasted peppers
gem lettuce, thyme & sweet mustard dressing (v)

Roast dry-aged fine Scottish Buccleuch fillet of beef
cannelloni of braised oxtail, potato purée, braising juices

Poached wild Cornish seabass fillet
lobster risotto, lobster sauce

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

Wild mushroom, lentil & soft goats cheese 'Wellington'
squash purée, pumpkin seed pesto

*Although all our main courses are substantial, you may wish to order
an extra side dish for your table
(all £2.50 per portion & must be pre-ordered)*

*Pigs in blankets
Goose fat roast potatoes
Brussel sprouts, chestnuts & bacon lardons*

Christmas pudding
The Glenrothes 12yr whisky custard

Baked lemon cheesecake
lemon curd, meringue, blackberries

Valrhona white chocolate & raspberry marquise
macerated raspberries, candid nuts

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

ALL DIETARY & VEGETARIAN OPTIONS WILL BE MADE AVAILABLE ON THE DAY

All rates are inclusive of VAT | An optional 12.5% service charge will be added to your bill | Please ensure that it is deleted if you are in any way unhappy.

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BOISDALE OF CANARY WHARF

SELECTING YOUR MENU

*Groups of 12 to 22 - 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 22+ - 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.*

Pre-ordering – *If you would like to pre-order, let us know which menu you have selected and we will send you through the pre-order form you are required to complete and send back to us ten working days prior to arrival. We will print name cards and the menu choices for each guest, we just ask you to make sure you complete the form in order to prepare the table plan. Unfortunately, we are unable to offer the option of ordering in advance if you cannot send us a table plan.*

Final menu choices must be confirmed at least ten working days prior to arrival. We will cater for any special dietary requirements separately.