

# BOISDALE OF BISHOPSGATE



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THE CITY  
LONDON EC2M 4NR

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## CHRISTMAS 2018

Thank you for your enquiry. The guiding principles at Boisdale are value, quality, service and tradition together with hedonistic enjoyment of all the best things in life: excellent food, great wine & classic jazz in a warm, friendly atmosphere along with Cuban cigars.

To make sure there is availability at the time of your booking, please check with Pamela Jones and **make a provisional booking before returning these forms**. Bookings will only be secured upon receipt of these completed forms and deposit.

- **We cannot guarantee to hold** provisional or verbal bookings and therefore ask you to return the completed booking form to Pamela Jones by fax or email.
- Room hire charges or a minimum spend may apply – please ask for details.
- Credit or Debit card details will be required to secure your booking. In the event of late cancellation or no-shows you will be charged £30.00 per person and a room hire charge or minimum spend if applicable. Any alterations should be communicated directly to Pamela in writing to avoid being charged unnecessarily.
- To ensure the quality of service for parties, please select one of the offered set menus.
- We require that stag parties make full payment in advance.
- Please see Terms and Conditions for further information.

Please see attached the available menus and select the choices you would like for the event. The number of dishes available by menu depends on the party size;

- **four** dishes per course for up to 20 guests
- **three** dishes per course for 21-30 guests
- **two** dish per course for parties of over 30 guests

Our wine list is updated regularly. In order to secure your wine, please let us know your first & second choice of champagne, white wine, red wine & port. We will let you know availability as soon as we are able.

If you do need more choice or have any special requirements not available on the menu, please do not hesitate to inform us and we will do our very best to accommodate you.

In order to comply with the antiquated vagaries of the English licensing laws, we are obliged to enforce the following restrictions on the service and consumption of alcohol:

	Last orders for alcoholic drinks:	All alcoholic drinks removed from tables by:
Oyster Bar	11.00pm	11.20pm
Restaurant	12.00am	12.30am
By arrangement for large parties (requires 3 week notice)	1.00am	1.30am

**Please return the completed form (and/or any subsequent alterations) to Pamela Jones.**

**Fax: 020-7283 1664 Email: info@boisdale-city.co.uk Telephone: 020-7283 1763**

# TERMS & CONDITIONS

Please note that when making your booking, you are agreeing to the terms and conditions below. Please read carefully the following and ensure that the booking form is fully completed and signed where necessary.

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<b>Provisional bookings</b>	<p>Please make a provisional booking before completing and sending these forms. A provisional booking will be held for 5 working days. Should the forms and deposit required not be received within this time-frame, your provisional booking will be released.</p> <p>If for any reason you do require more time, please speak to Pamela Jones.</p>
<b>Payment, Deposits* &amp; Minimum spend</b>	<p>For all exclusive room hire, a deposit of 50% of the agreed minimum spend per room will be required to confirm your reservation.</p> <p>For parties of 6 or more a deposit of £30.00 per person will be required. Deposits will be deducted from the card number given and this deposit will then be deducted from the final bill.</p> <p>We accept all major credit/debit cards (except Diners), direct bank transfer and cash. The method of payment must be advised on confirmation. Please note that bank transfers are accepted by arrangement only.</p> <p>Unless otherwise agreed in writing by Boisdale, the balance for the event shall be payable on the day/night. Boisdale of Bishopsgate Ltd does not offer credit facilities.</p> <p>The minimum spend that is contracted for your party must be spent on the day of the event. If your party do not achieve this minimum spend on the day then the remaining balance will go towards a room hire fee. We do not allow any credit to be carried forward.</p>
<b>Service charge</b>	<p>All bookings are subject to an optional 12.5% service charge which is added to the total bill. If a minimum spend is required, the service charge will be added after the minimum spend has been reached, and is not included in the spend requirement.</p>
<b>Final numbers &amp; Cancellation*</b>	<p>When booking the event, the organiser should state the anticipated maximum number of attendees.</p> <ul style="list-style-type: none"><li>• 7 days notice is required should numbers be reduced or increased by more than 5</li><li>• The final numbers attending must be confirmed 3 working days before the event. The final number of guests stated in the most recent correspondence may not exceed the maximum capacity of the space hired.</li></ul> <p>All cancellations must be in writing. In the unfortunate event that the client has to cancel the whole event the following charges will be applied:</p> <ul style="list-style-type: none"><li>• For parties over 12 people - 21 days or more your deposit will be fully refunded.</li><li>• For parties less than 12 people - 10 days or more your deposit will be fully refunded.</li><li>• Bookings made within 7 days of the event are non-refundable.</li></ul> <p>Should you cancel your reservation or the required notice period is not given for amendments (see above) the deposit will not be refunded. Your signature* authorises Boisdale of Bishopsgate Ltd to debit from your card the amount indicated on the booking form.</p>
<b>Arrival &amp; Departure</b>	<p>In order to ensure a seamless service, we ask you to specify the time at which you wish to sit down to be agreed in advance. Boisdale cannot be held responsible for delays to service should you or your guests fail to meet those timings.</p> <p>Please note that during the Christmas season, in order to reset and clean for the evening service, Boisdale will close between 5.00pm and 7.00pm. Last drink orders are taken at 4.30pm and lunch bookings are required to vacate the building by 5.00pm. We will, however, always do our utmost to accommodate your needs wherever possible.</p>
<b>Live music</b>	<p>Live music will be performed Tuesday-Friday lunch time from 1pm to 3pm and evening from 7.30pm to 9.30pm in the downstairs restaurant, unless otherwise stated.</p>
<b>Cloakroom</b>	<p>Whilst every care is taken with guest's property, Boisdale of Bishopsgate Ltd, its management and employees do not accept responsibility for damage to, or loss of any client property left on the premises prior to, during or after the function.</p> <p>All property left in cloakrooms is done so at the owner's risk. We do not accept responsibility for any loss of or damage to property left in cloakrooms.</p>

**Food & Wine**

Please select one menu from our Christmas menu selection. Please let us know of any dietary requirements or allergies in advance.

Please note the menu price does not include tea/coffee. If you wish to make the intermediate haggis or additional cheese course available to your party, please note that an advance notice is required.

Our wine list is subject to price & vintage changes throughout the year. In order to secure your wine, please let us know your first & second choice of champagne, white wine, red wine & port. We will be happy to offer recommendations if required.

Your menu and wine selection must be received at least ten days in advance of your event.

Boisdale of Bishopsgate Ltd has the right to revise menus and prices with prior notice.

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**Stag parties**

We require that the estimated bill for food and beverages for stag parties be paid in advance. We require that the host provide us with a credit card prior to commencement of the party to cover any overspend or damages (see below). We draw your attention to the licensing restrictions applicable to the various parts of Boisdale. We require all stag and male parties to vacate the premises by 12.00am.

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**Damages**

If any fixtures or fittings are removed, a charge will be made to recover the replacement costs. Similarly, a charge will be made for any damages.

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**Correspondence and Alterations**

Due to the high volume of functions it is essential that once the terms and conditions have been received any alteration in details should be made in writing by email to avoid any errors.

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**“Boisdale’s Force Majeure”**

Boisdale of Bishopsgate Ltd shall not be liable for any delay or failure in fulfilling any of its obligations under this agreement if such a delay or failure is caused by circumstances outside the reasonable control of the company, (including without limitation any delay caused by any act or default by the client or an outside party).

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**Duty of Care**

It is illegal to serve alcohol to an intoxicated person. Any person providing the intoxicated guest with alcohol after they have been refused service will also be refused service and may be asked to leave the premises.

# CHRISTMAS 2018 PARTY BOOKING FORM

Date of party		Number of guests			
Arrival time**		Time you wish to be seated**			
Person making booking					
Contact number		Email			
Name of Host (if different from above)					
<i>**Please note that sitting down and ordering times are subject to availability</i>					
Please indicate your menu preferences below					
Preferred wines	Red wine	1 <sup>st</sup> choice:			
		2 <sup>nd</sup> choice:			
	White wine	1 <sup>st</sup> choice:			
		2 <sup>nd</sup> choice:			
Still & Sparkling water					
Menu choice					
£49.50 menu only; Interim Haggis & noggin of whisky £9.50 per person	Yes	No	Additional Cheese course £4.00	Yes	No
Additional sides to compliment your meal. £2.50 each	Goose-fat roast potatoes	Pigs in blankets	Creamed Brussel sprouts, chestnuts & nutmeg		
Please place the quantities of the selected sides below the relevant dish.					
Coffee/Tea	Yes	No	Christmas crackers (£2.50 each)	Yes	No
Personal heading to be typed on your menu:					
Special requirements***					
<i>***Please be aware that notice must be given for special orders</i>					
To guarantee your reservation, please fill in card details below					
Name of card holder					
Card Holder Address Including post code					
Card number					
Expiry date		Card issue number		Security code	
<i>*I have read and agreed to the terms and conditions set out by Boisdale of Bishopsgate</i>					
Deposit of £30 per person*	£				
Signature:  *to authorise Boisdale of Bishopsgate to deduct from my credit card					



# BOISDALE OF BISHOPSGATE CHRISTMAS MENU

Burger & oyster bar Menu  
available up to 14 people

£24.50 2 courses menu

Shellfish bisque

splash of Armagnac, garlic croutons & crème fraîche

Prawn Cocktail

Atlantic prawns Marie Rose, green harissa mayonnaise & Iceberg lettuce

Rocket, watercress & parmesan salad

aged balsamic, olive oil



Roast Norfolk Bronze turkey wrapped in parma ham

goose fat roast potatoes, cranberry stuffing, heritage vegetables & pigs in blanket

Orkney salmon, crab & smoked haddock fish cake

sautéed spinach, steamed mussels, saffron sauce

Wild mushroom risotto

white wine, aged parmesan, tarragon

\*\*All our delicious main courses are complete dishes. Should you wish to order extra side dishes for your party we offer the selection below. Please indicate on the booking form if you wish sides to be made available to your party

Goose-fat roast potatoes £2.50pp

Pigs in blankets £2.50pp

Creamed Brussel sprouts, chestnuts & nutmeg £2.50pp



BOISDALE OF BISHOPSGATE  
CHRISTMAS MENU  
£39.50

Shellfish bisque

*crème fraiche, splash of Armagnac*

Citrus cured Cornish mackerel fillet

*smoked mackerel rilette, pickled heritage beets & winter leaves*

Mini roasted Dumfriesshire Blackface haggis

*mashed potatoes & neeps*

*25ml noggin of Chivas Regal 12 years old whisky an additional £5*

Salad of romaine & lambs lettuce

*salad cream dressing, chopped egg & roast garlic crouton*



Roast Norfolk Bronze turkey wrapped in parma ham

*goose fat roast potatoes, apricot stuffing, heritage vegetables & pigs in blanket*

Orkney salmon & Devonshire crab fish cake

*wilted spinach, crab & tarragon butter sauce*

Slow roast Gloucestershire old spot pork belly

*mustard potato puree, apple & cider gravy, sautéed greens*

Pumpkin & parmesan ravioli

*squash puree, nut brown sage butter & wild rocket*



Boisdale trifle spiced poached pear

*ginger bread sponge, Douglas fir infused custard & sweetened cream*

Valrhona bitter chocolate tart

*bitter orange curd & crème fraiche*

Steamed Christmas pudding

*15 years old Glenfiddich custard*



Selection of British cheese with spiced pear chutney

*Scottish oatcake supplement £4.00*

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Goose-fat roast potatoes £2.50pp

Pigs in blankets £2.50pp

Creamed Brussel sprouts, chestnuts & nutmeg £2.50pp



BOISDALE OF BISHOPSGATE  
CHRISTMAS MENU  
£49.50 MENU

Dunkeld Scottish oak smoked salmon  
*horseradish cream & lemon dressing*

Terrine highland game  
*wild venison, grouse & pheasant from the Blair Ethol Estate  
pickled girolles, Cumberland sauce & toasted sourdough*

Prawn cocktail North Atlantic prawns  
*Marie rose, herring roe caviar & iceberg lettuce*

Wild rocket & romaine salad  
*avocado, organic grain, dried cranberries & lemon dressing*

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Mini roasted Dumfriesshire Blackface haggis (an additional £4.50)  
*mashed potatoes & neeps*  
*25ml noggin of Chivas Regal 12 years old whisky an additional £5*

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10oz dry aged Aberdeenshire ribeye steak (*served medium rare*)  
*truffled gratin dauphinoise, winter brassicas & madeira sauce*

Pumpkin & parmesan ravioli  
*squash puree, sage nutbrown butter & wild rocket*

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

Wild Cornish hake fillet, sautéed spatzli  
*Ayrshire cured bacon lardons, girolles, sea greens & lobster cream*

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Boisdale trifle spiced poached pear  
*ginger bread sponge, Douglas fir infused custard & sweetened cream*

Valrhona bitter chocolate tart  
*bitter orange curd & crème fraiche*

Christmas pudding  
*15 years old Glenfiddich custard*

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Selection of British cheese with spiced pear chutney  
*Scottish oatcakes £4.00 supplement*

*\*\*All our delicious main courses are complete dishes. Should you wish to order extra side dishes for your party we offer the selection below. Please indicate on the booking form if you wish sides to be made available to your party*

*Goose-fat roast potatoes £2.50pp*

*Pigs in blankets £2.50pp*

*Creamed Brussel sprouts, chestnuts & nutmeg £2.50pp*



BOISDALE OF BISHOPSGATE  
CHRISTMAS MENU  
£58.00

Wild rocket & romaine salad  
*avocado, organic grain, dried cranberries & lemon dressing*

Terrine highland game  
*wild venison, grouse & pheasant from the Blair Ethol Estate  
pickled girolles, Cumberland sauce & toasted sourdough*

Dressed Devonshire crab Charlotte potato  
*brown crab dressing, frisse salad & lemon vinaigrette*

Seared hand-dived Devonshire scallop  
*crispy breaded Gloucester old spot pork, braised fennel & black truffles*

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Dry aged Aberdeenshire fillet of beef  
*braised short rib tortellini, spinach puree, bone marrow & shallot jus*

Wild Cornish hake fillet, sautéed spatzli  
*Ayrshire cured bacon lardons, girolles, sea greens & lobster cream*

Pumpkin & parmesan ravioli  
*squash puree, sage nutbrown butter & wild rocket*

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

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Boisdale trifle spiced poached pear  
*ginger bread sponge, Douglas fir infused custard & sweetened cream*

Valrhona bitter chocolate tart  
*bitter orange curd & crème fraîche*

Christmas pudding  
*15 years old Glenfiddich custard*

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Selection of British cheese with spiced pear chutney  
*Scottish oatcakes £4.00 supplement*

*\*\*All our delicious main courses are complete dishes. Should you wish to order extra side dishes for your party we offer the selection below. Please indicate on the booking form if you wish sides to be made available to your party*

*Goose-fat roast potatoes £2.50pp*

*Pigs in blankets £2.50pp*

*Creamed Brussel sprouts, chestnuts & nutmeg £2.50pp*