



BOISDALE OF CANARY WHARF

We wish to make your event exceptional and would be delighted to design a bespoke menu for your party. Please discuss your bespoke menu ideas with our reservations team.
For an informal family style menu, skip to the last page.

HOW TO SELECT YOUR MENU:

Groups of 13 to 18

Please select one menu from three options below.
You can pre-order for your guests or allow them to order from your selected menu on the day.
Should you pre-order you may be asked to supply a table plan.

Groups of 18+

Please select one menu from three options below and then narrow your choice further by selecting one first course, one main course and one pudding for your entire party.

Should you wish to pre-order from your selected menu, please let us know and we will send you a pre-order sheet to fill in.

Please provide a table plan, so that we will know where everyone is sitting.

Please note that we will require final menu choices at least ***five working days*** prior to arrival and we will cater for any special dietary requirements separately including vegetarians.

*All prices are in GBP | All rates are inclusive of VAT | An optional 12.5% service charge will be added to your bill | Please note that supplement charges may apply should you wish to swap any dishes. Please note that if you opt for 2 courses for your group, the entire group will be dining on mains & desserts. *supplement charges will apply & will change depending on which menu you select*



MENU 1

£28.50 for 2 courses

or

£34.50 for 3 courses per person

Mini roast Blackface haggis, bashed neeps & tatties
(25ml noggin of Robert Burns Arran single malt £6 supplement)

Crispy Szechuan pepper & chilli squid
lime mayonnaise

Salad of cracked bulgur wheat, torn herbs & avocado
heritage tomato, elderflower vinaigrette (v)

Chicken escalope 'Milanese'
anchovy & caper butter, rocket, lemon, mixed leaf salad

Smoked haddock & leek "Cullen skink" fishcake
samphire, saffron butter sauce

Tagliatelle with peas, broad beans & wild garlic
aged parmesan, white wine & extra virgin olive oil

70% dark chocolate tart
salted caramel, whisky crème Chantilly

Baked Madagascan vanilla cheesecake
marinated strawberries

Selection of 3 farmhouse cheeses
served with sliced pear, honey, oatcakes & bread
(£3.50 supplement if taken instead of dessert or £9 as an additional course)

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MENU 2

£38.50 for 2 courses

or

£44.50 for 3 courses per person

Carpaccio of wild Scottish venison
pickled cranberries, watercress & shaved Parmesan

Mini roast Blackface haggis, bashed neeps & tatties
(25ml noggin of Robert Burn Arran single malt £6.00 supplement)

Dunkeld Scottish oak smoked salmon
multiple award-winning salmon from the Scottish Highlands

Salad of cracked bulgur wheat, torn herbs & avocado
heritage tomato, elderflower vinaigrette



Confit duck leg
Suffolk gem, braised onions, peas & pancetta, red wine sauce

Roasted fillet of Cornish cod
crushed Jersey potato asparagus, tomato & black olive dressing

Tagliatelle with peas, broad beans & wild garlic
aged parmesan, white wine & extra virgin olive oil



70% dark chocolate tart
salted caramel, whisky crème Chantilly

Baked Madagascan vanilla cheesecake
marinated strawberries

Selection of 3 farmhouse cheeses
served with sliced pear, honey, oatcakes & bread
(£3.50 supplement if taken instead of dessert or £9 as an additional course)

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MENU 3

£48.50 for 2 courses

or

£54.50 for 3 courses per person

Mini roast Blackface haggis, bashed neeps & tatties
(25ml noggin of Robert Burns Arran single malt £6.00 supplement)

Smoked duck breast, Wye Valley asparagus & truffle dressing
aged parmesan, watercress

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

Salad of cracked bulgur wheat, torn herbs & avocado
heritage tomato, elderflower vinaigrette (v)

Poached line-caught Newlyn seabass fillet,
buttered samphire, shellfish, tomato & saffron cream sauce

12oz dry-aged Aberdeenshire rib-eye steak
thrice cooked chips, spring greens & smoked tarragon Béarnaise sauce

Tagliatelle with peas, broad beans & wild garlic (V)
aged parmesan, white wine & extra virgin olive oil

70% dark chocolate tart
salted caramel, whisky crème Chantilly

Baked Madagascan vanilla cheesecake
marinated strawberries

Selection of 3 farmhouse cheeses
served with sliced pear, honey, oatcakes & bread
(£3.50 supplement if taken instead of dessert or £9 as an additional course)

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SHARING DISHES & FAMILY STYLE

For parties looking for a more informal seated lunch or dinner our chef has created sharing dishes.

Please select one menu from three options above and a sharing dish or dishes from the options below. We will swap your sharing dish or dishes for the mains course in the menu you have selected.

Sharing platters of Scottish shellfish

Dry-aged Aberdeenshire fillet of beef Wellington

Whole roasted suckling pig with cider & honey glaze

Orkney salmon 'en crouete' stuffed with soft herbs & quail eggs

Roast saddle of Blackface Highland lamb

Lobster thermidor

All sharing dishes are served with side dishes.

ANYTHING EXTRA...

Add canapés on arrival - *£3 per item per person*

Add a glass of prosecco on arrival - *£6.95 per glass*

Add tea & coffee - *£2.50 per person*

Add an intermediate course of mini roast Blackface haggis, bashed neeps & tatties - *£8.50 per person*

25ml noggin of Glenfiddich 15-year-old whisky - *£6 per person*

Additional sides – *from £3.75 each*

Add a fourth course – 3 farmhouse cheeses, served with sliced pear, honey, oatcakes & bread - *£9.00 per person*

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