



BOISDALE OF BISHOPSGATE

We would be delighted to design a more bespoke menu for you party.

MENU 1

£19.50 for 2 courses or £25.50 for 3 courses per person

Soup of the day - please ask for details

Crispy-fried calamari croquettes
roasted garlic aioli, lime and herb salad

Salad of wild rocket, toasted pine nut and aged parmesan.
cold pressed olive oil

Mini roast Dumfriesshire blackface haggis
mashed potato and bashed neeps
(supplement £5.00)

Great British sausages with roasted bone marrow mash
caramelised baby onions & red wine gravy

Boisdale fish and chips
with mushy peas & tartare sauce

Sun blushed tomato & red pesto gnocchi
baby spinach aged parmesan

Roasted apple and maple Eton mess

Valrhona bitter chocolate torte
cinnamon roasted apple

Panna cotta
tonka bean infused custard, winter berries

*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*



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MENU 2

£29.50 for 2 courses or £36.50 for 3 courses per person

Carpaccio of wild highland red deer
baby rocket, aged parmesan & cold pressed olive oil

John Ross kiln cured smoked salmon
fresh horseradish, pickled heritage beetroot

Roasted sweet potato, avocado and shaved goats cheese salad
toasted nuts, smoked chilli, citrus dressing

Mini roast Blackface haggis, bashed neeps & tatties
25ml noggin of Chivas Regal 12-year-old whisky (£5.00 supplement)

Highland red deer and wild Scottish mushroom pie.
celeriac purée, toasted juniper liquor

Sun blushed tomato & red pesto gnocchi
baby spinach aged parmesan

Baked fillet of north Atlantic cod
roasted tomatoes and romero peppers, kalamata olives, capers, aioli

Roasted apple and maple Eton mess

Valrhona bitter chocolate torte
cinnamon roasted apple

Panna cotta
tonka bean infused custard, winter berries

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MENU 3

£39.50 for 2 courses or £48.00 for 3 courses per person

Roasted sweet potato, avocado and shaved goats cheese salad
toasted nuts, smoked chilli, citrus dressing

Dunkeld classic oak smoked salmon,
capers, shallots, crème fraîche, chives

Tartare of highland Buccleuch beef,
toasted rye, sorrel and soft-boiled quail's egg

Mini roast Blackface haggis, bashed neeps & tatties
25ml noggin of Chivas Regal 12-year-old whisky (*£5.00 supplement*)

21day dry aged 12oz rib eye steak,
thick cut chips, wilted spinach & béarnaise sauce (Served medium-rare)

Baked fillet of north Atlantic cod
Roasted tomatoes and Romero peppers, kalamata olives, capers, aioli

Sun blushed tomato & red pesto gnocchi
Baby spinach aged parmesan

Roasted apple and maple Eton mess

Valrhona bitter chocolate torte
cinnamon roasted apple

Panna cotta
tonka bean infused custard, winter berries

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BRITISH TASTING MENU

£59.50 per person or £125.00 with wine pairing

INTRODUCTION

Channel Isle Jersey rock oyster, Rockefeller
Boisdale Premier Cru Champagne 125ml £12.00

CHAPTER ONE

London Burrata, chilli, basil, toasted sourdough
Duorosa Tinto 2015, Quinta de La Rosa, Douro, Portugal 125ml £12.00

CHAPTER TWO

Steamed Cornish mussels with spicy Majorcan sobrasada
SueñoNoche white wine & sea herbs
Alpha Domus Wingwalker Viognier Hawke's Bay, New Zealand 125ml £13.80

CHAPTER THREE

Wild mushroom tagliatelle, soft herbs and aged parmesan
Burgogne Aligote Chateau de Chamilly 2015 Burgundy, France 125ml £12.00

CHAPTER FOUR

Tournedos Rossini, Dry aged 21 days fillet steak
served with seared Foie gras, shaved black truffle & a port jus
Kendall-Jackson Reserve Cabernet Sauvignon 2011 California, USA 125ml £14.10

CHAPTER FIVE

Salted chocolate tart, blueberry mascarpone
Disznókő Tokaji Aszu 5 Puttonyos 2007 Hungary 50ml £9.50

THE END

A selection of British cheese from the trolley
oatcakes, quince jelly
Quinta De La Rosa 20 years old Tawny Port 100ml £14.00

FEATURING:

Robert Kavara – Head Chef, Boisdale of Bishopsgate

The Wild & Foraged British Tasting Menu has been created so you can enjoy smaller portions of some of Boisdale's signature dishes. This menu is for the whole table only and last order at lunch is 1pm and last order at dinner is at 8.30pm.

We will cater for dietary requirements separately on the day, including vegetarians.

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CANAPÉS

*£25.00 per person
10 bites each
(minimum of 8 guests)*

Chicken liver parfait, on toast, quince jelly

Cured mackerel, soured kohlrabi

Handpicked crab, ginger & chives on toast

Dunkeld smoked salmon, crème fraîche & soft herbs

Tomato & mint tartare

Baby sausages, heather honey & sage

Scotch quail eggs, piccalilli

Haggis beignet, English mustard dip

Smoked haddock cream, baked new potato

Chicken wings in barbeque sauce

Plaice goujons, sauce gribiche

Cauliflower rarebit tartlet (v)

Truffle arancini (v)

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BOWL FOOD

All dishes £4.95

We recommend 4 to 5 bowls per person and a minimum of ten of any dish.

*Toasted buckwheat, barley & quinoa 'tabbouleh'
roast cauliflower, lemon, pomegranate*

*Cold poached Scottish salmon,
salad of prawns & shaved kohlrabi, lemon dressing*

*Smoked chicken Caesar salad
anchovy, cos lettuce, aged parmesan*

*Mini roast blackface haggis
bashed neeps & tatties, red wine gravy*

*Traditional Londoner sausage,
creamy mashed potatoes, red onion marmalade*

*Pumpkin ravioli, wild rocket & sage nut-brown butter
shaved pecorino, toasted pine kernels*

*Chicken Korma
coconut & spiced basmati rice*

*Fish & chips
day boat beer battered fish, triple cooked chips, tartar sauce*

*Red Thai, sweet potato & jackfruit curry
lemongrass scented jasmine rice*

*Shepherd's pie
Scottish hogget, glazed potato, Lincolnshire poacher crust*

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HOW TO SELECT YOUR MENU:

*Groups of 7 to 20 - please select one menu from the menu pack.
Your guests will then order from this menu on the day.*

*Groups of 21+ - please select one menu then select one first course,
one main course and one pudding, for your entire party.*

Should you wish to pre-order from your selected menu, simply let us know and we will send you an order sheet to fill in. We'll require a table plan to ensure all guests receive correct dishes.

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



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