



BOISDALE OF CANARY WHARF

Here at Boisdale of Canary Wharf we wish to make your event exceptional!

We would be delighted to design a more bespoke menu for your party, just let us know and we can get started!

Or if you are looking for something extra or more of a family style menu, skip to the next page!

CASUAL SUMMER EVENTS MENU

£19.50 for 2 courses or £24.50 for 3 courses per person

Available Monday to Friday; Lunch & Dinner

Carpaccio of Highland beef, rocket & Parmesan
aged balsamic & cold-pressed olive oil

Mini roast Blackface haggis, bashed neeps & tatties
25ml noggin of Glenfiddich 15-year-old whisky (£6.00 supplement)

Crispy Szechuan pepper & chilli squid
lime & chilli mayonnaise

Heritage tomato, avocado & red onion salad (v)
lemon, mustard & soft herb dressing

Char-grilled dry-aged Aberdeenshire rib-steak burger
melted Gruyère de Comté cheese, maple-cured Ayrshire bacon & thrice cooked chips

Cornish cod, smoked haddock & Atlantic prawn fishcake
shaved fennel, dill & radish salad, watercress mayonnaise

Salad of seared marinated halloumi, semi-dried Isle of Wight heritage tomatoes (v)
purple sprouting broccoli, wild green herb dressing

Baked lemon cheesecake with blueberries
elderflower & lemon curd, pavlova

Apple tarte fine
Bourbon vanilla ice-cream

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

*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*



SHARING DISHES & FAMILY STYLE

For those parties looking for a more informal seated lunch or dinner, our amazing Head Chef has created some sharing dishes he recommends for your whole party! All you need to do is select a menu & a sharing dish from the below (which we will swap for the mains in the menu you have selected) & we will take it from there!*

*Sharing platters of Scottish shellfish
Dry-aged Aberdeenshire fillet of beef wellington
Whole roasted suckling pig with cider & honey glaze
Orkney Salmon 'en croute' stuffed with soft herbs & quail eggs
Roast saddles of Blackface Highland lamb
Lobster thermidor*

All sharing dishes are served with appropriate side dishes that complement the main dish

ANYTHING EXTRA...

*Add canapes 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 - £6.00 per person
Additional sides - from £3.75 each
Add a fourth course of 3 farmhouse cheeses, served with sliced pear, honey, oatcakes & bread - £9.00 per person*

HOW TO SELECT YOUR MENU:

*Groups of 7 to 22 - You & your guests will order from this menu on the day
Groups of 22+ - please select one first course, one main & one pudding, for your entire party to dine on
Should you wish to pre-order from this menu instead, you are more than welcome to. Just let us know and we will send you through a pre-order sheet to fill out. Don't forget to provide a table plan, so that we will know where everyone is sitting!
Please note that we will require final menu choices at least 5 working days prior to arrival and we will cater for any special dietary requirements separately including vegetarians.*

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