



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 last page!*

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 Glenfiddich 15-year-old whisky (£6.00 supplement)

Ceviche of Orkney salmon, avocado & lime
shaved fennel, chilli & radish salad

Rillettes of Arbroath smokies, crème fraîche & dill
St. John's bakery sourdough toast

Asparagus, pea & mint soup (v)
focaccia croutons, cold-pressed olive oil, pea tendrils

Free-range chicken breast saltimbocca, wet polenta & black truffles
air-dried ham, sage, tenderstem, Madeira sauce

Fillet of Cornish grey mullet, braised lettuce, Ayrshire bacon & Lincolnshire peas
pea purée, red wine, pea shoots

Tortellini of artichokes, ricotta & lemon (v)
aubergine, peppers & oregano, tempura of courgette

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*



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 last page!

MENU 2

£38.50 for 2 courses or £44.50 for 3 courses per person

Carpaccio of Highland beef with black truffles
aged balsamic & cold-pressed olive oil

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

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

Tuscan burrata, cracked wheat & green leaf (v)
five herbs, chilli, nigella seeds, sesame & lemon

Roasted rump of lamb
aubergine, courgettes, heritage tomatoes, wild green herb dressing

Cold poached Scottish salmon, salad niçoise
green beans, Cornish potatoes, anchovies, olives, torn hen's egg

Tortellini of artichokes, ricotta & lemon (v)
aubergine, peppers & oregano, tempura of courgette

Apple tart fine
Bourbon vanilla ice cream

Iced peanut parfait
70% Dark Valrhona chocolate, raspberries

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*



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 last page!

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 Glenfiddich 15-year-old whisky (£6.00 supplement)

Seared hand-dived Scottish scallop
crispy slow cooked pork belly, pea purée & green herb sauce

Dressed Devonshire crab & Scottish oak smoked salmon
Wye Valley asparagus & watercress

Tuscan burrata, cracked wheat & green leaf (v)
five herbs, chilli, nigella seeds, sesame & lemon

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

Herb crusted Cornish line-caught hake with clams
fennel & tomato ragout with baby spinach, Jersey Royals

Tortellini of artichokes, ricotta & lemon (v)
aubergine, peppers & oregano, tempura of courgette

Dark chocolate marquise, honeycomb & salted caramel
70% Valrhona cocoa, caramelised nuts

Baked lemon cheesecake with blueberries
elderflower & lemon curd, pavlova

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 – please select 1 menu from the menu pack. You & your guests will then order from this menu on the day
Groups of 22+ – please select 1 menu, then select one first course, one main & one pudding, for your entire party to dine on*

Should you wish to pre-order from your selected 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.

*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*