BUTLERS WHARF CHOP HOUSE

NEW YEAR'S EVE MENU 2018

JERUSALEM ARTICHOKE SOUP
Crumbed egg & chives
H. FORMAN'S SMOKED SALMON
Properly garnished
DEER TARTAR
Soft poached quails egg & toast
WILD MUSHROOM & SPINACH THERMADOR
Toasted brioche crumb & aged cheddar
ORKNEY SCALLOP & PRAWN SKEWERS
Cauliflower & celeriac puree

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PURE BREED ABERDEEN ANGUS FILLET
Bone marrow béarnaise, Irish cabbage potato fondant
ENGLISH 4 BONE LAMB RACK
Mustard and herb crust, pole beans & dauphinoise potato
STEAMED SCOTTISH LOCH DUARTE SALMON
Leek & mussel broth
PAN ROASTED MONKFISH
Kale, sprouts, Alsace bacon & spätzli
IRONBARK PUMPKIN RISOTTO
Truffle cream cheese, pine nuts & rocket

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BAKED ALASKA
Black currant & strawberry
STICKY TOFFE PUDDING
Clotted cream
APPLE CRUMBLE
Vanilla ice cream
TRUFFLE CORNISH BRIE
Honey & crackers
CHOCOLATE TART
Pouring cream

THREE COURSES £85.00

A discretionary service charge of 12.50% will be added to your bill. All prices are inclusive of VAT at 20%.
Please inform a member of our team if you suffer with any allergies.