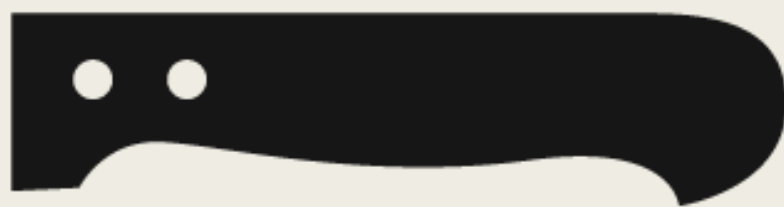


**BUTLERS WHARF
CHOP HOUSE**



SAMPLE MENUS:

For groups of up to 15 guests you just need to select your preferred menu and your guests will be able to choose on the day.

For groups above 15 guests we kindly ask you to either place an advanced individual pre-order at least one week's ahead of the event or to choose one starter, one main and one dessert for the whole group

All dietary requirements are catered for separately – these are to be confirmed at least 5 working days prior the event, together with the menu selection and any beverage pre-order.

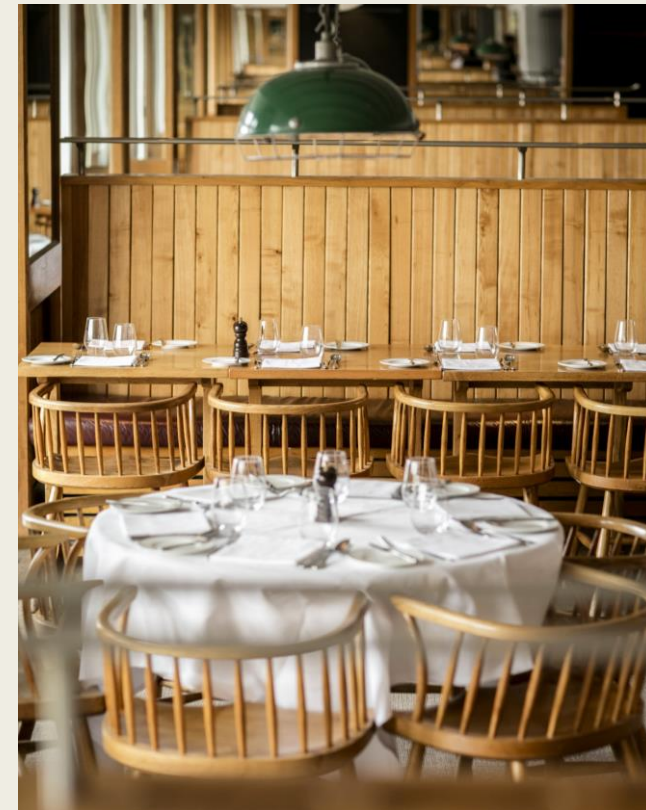
FINAL NUMBERS:

We ask that final numbers are confirmed no later than 5 days in advance of your event. Should numbers decrease on the day, a charge will be made in accordance with the final numbers that were confirmed.

(v) Vegetarian - All dietary requirements can be catered for separately, please advise us ahead of your event

Please be aware that we work with only the freshest ingredients and some of the above dishes might change

All prices include VAT at 20% and exclude a 12.5% discretionary service charge



MENU A £55.00

Starters

Smashed Avocado,

Sweet potato crisps

Smoked salmon,

Pickled cucumber, dill, soda bread, crème fraiche

Sutton Hoo Chicken Liver & Foie Gras pate

Brandy butter, Muscat grape chutney, homemade brioche

Sharing Mains

Large Cut piece of 30 day aged rare breed striploin, cottage pie

Fish option: Salmon Tail on the bone

Cavalo nero, chilli, garlic, orange

Vegetarian option: Truffle & Mushroom Kedgeree

Roscoff onion, wild mushroom, spelt, red lentils, curry leaves

Served with sharing seasonal veg, sauces

Desserts

Almond rice pudding,

poached quince, smoked almonds

Sticky toffee pudding,

clotted cream

Chocolate tart,

crème fraiche, lime



MENU B £70.00

Starters

Retired diary cow steak tartar, lea & Perrins, smoke bone marrow, mushrooms with horseradish

Chilli garlic prawns, grill sourdough, burnt lemon

Smoked Cheltenham beetroot, hazelnuts

Sharing Mains

Rare breed beef wellington

Fish option: BBQ Monkfish, chilli, coconut, mustard, curry leaves

Vegetarian option: : Truffle & Mushroom Kedgerree, Roscoff onion, wild mushroom, spelt, red lentils, curry leaves

Served with sharing seasonal veg and sauce

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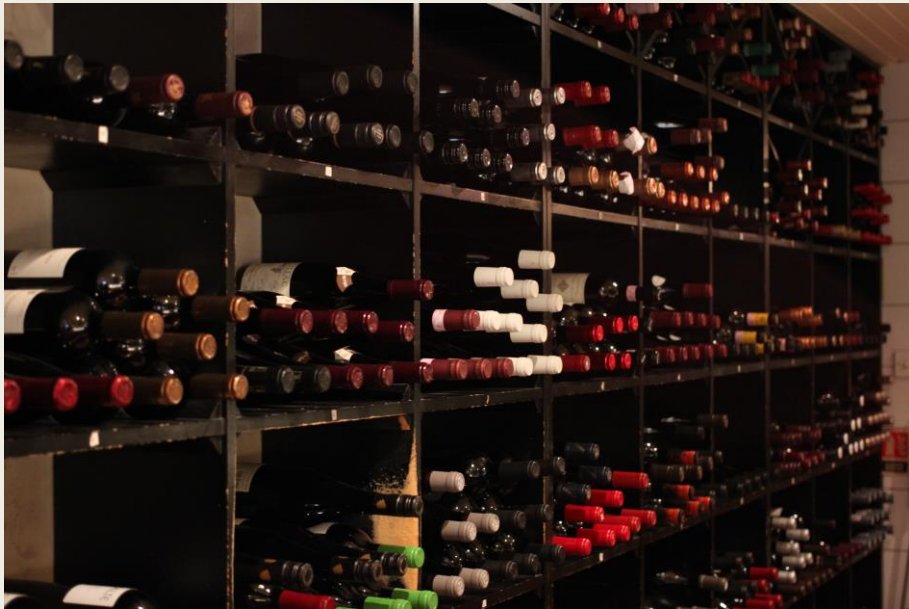
Desserts

Chocolate cake, with crème fresh, lime

Sticky toffee pudding, clotted cream

Plum donuts , hazelnut egnog





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