

# BUTLERS WHARF CHOP HOUSE

## NEW YEAR'S EVE MENU 2023

### STARTERS

Roasted king scallops, burnt apple puree, hazelnut crumb  
Longhorn beef tartare, smoked egg yolk, grilled sourdough  
Mushroom on toast, penny buns, onion jam, watercress VG  
Cornish crab soup, saffron, brandy, chives

### MAINS

Halibut T-Bone, roast cauliflower puree, black cabbage, brown shrimp butter  
Spiced duck breast, potato fondant, braised chicory, orange gel, bittersweet sauce  
Fillet of beef Rossini, Jerusalem artichoke puree, shallot marmalade, truffle sauce  
Butternut risotto, sage and pine nut brown butter VG

### DESSERTS

Chocolate Fondant, pistachio ice cream  
Mulled wine poached pear, vanilla rice pudding, gingerbread  
Mango Parfait, passion fruit sorbet, lemon balm, Malibu jelly VG  
Selection of British cheeses, shallot marmalade, pickled walnuts, crackers

### THREE COURSES £100

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements.

A discretionary service charge of 13.5 % will be added to your bill. All prices are inclusive of VAT at 20%.