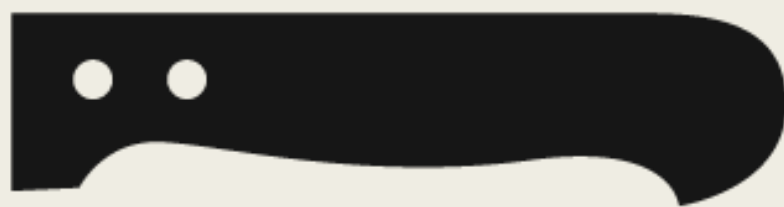


**BUTLERS WHARF
CHOP HOUSE**



SAMPLE MENUS:

All groups up to 50 guests are kindly asked to either place an individual pre-order or to choose one starter, one main and one dessert for the whole group. A table plan is recommended for all pre orders, for ease of service. All dietary requirements are catered for separately.

All groups of 51 guests and above are kindly asked to choose one starter, one main and one dessert for the whole group. All dietary requirements are catered for separately.

All pre orders, menu selections and dietary requirements are to be confirmed at least one week ahead of the event, together with any beverage pre-orders.

FINAL NUMBERS:

We ask that final numbers are confirmed no later than 24h in advance of your event (5 days for exclusive hires). 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 13.5% discretionary service charge



MENU A £55.00

Appetiser

ROSEMARY SOURDOUGH

Rosemary & potato sourdough, salted butter

**

Starters

PUMPKING & GINGER SOUP **Vg**

Scarborough pesto, ginger cracker

SEVERN & WYE SMOKED SALMON

Sauce gribiche, seeded cracker, keto crème crû

POPCORN CHICKEN

Gochujang dressing, sesame seeds, spring onions

**

Mains

PINE & HAY SMOKED TURKEY

Stuffed leg Ballotine, cranberry jus

PAN FRIED COD FILLET

Kohlrabi, mussels, saffron clam vonagalise

CHOPHOUSE CLASSIC REDEFINED VEGAN PIE **Vg**

Grain mustard & coconut velouté

(All served with roast potatoes, glazed carrots & parsnips,
sautéed baby onions & Brussels sprouts to share)

**

Desserts

BLACK BOMBER CHEDDAR

Muscat grape chutney, crackers

BOURBON STICKY TOFFEE PUDDING

Clotted cream

BAKED CHOCOLATE CHEESECAKE



MENU B £75.00

Appetiser

ROSEMARY SOURDOUGH

Rosemary & potato sourdough, salted butter

**

Starters

PUMPKING & GINGER SOUP

Scarborough pesto, ginger cracker **Vg**

DUCK & GOOSE LIVER TERRINE

Plum chutney & toasted brioche

CHOPHOUSE SEA TROUT PASTRAMI

Sauce gribiche, seeded cracker, keto crème crû

**

Mains

BEEF WELLINGTON

Truffle mash, bone marrow red wine jus

CITRUS POACHED BLACK COD

Kohlrabi, heritage tomatoes, truffle ponzu sauce

CHOPHOUSE CLASSIC REDEFINED VEGAN PIE **Vg**

Grain mustard & coconut velouté

(All served with roast potatoes, glazed carrots & parsnips,
sautéed baby onions & Brussels sprouts to share)

**

Desserts

BOURBON STICKY TOFFEE PUDDING

Clotted cream

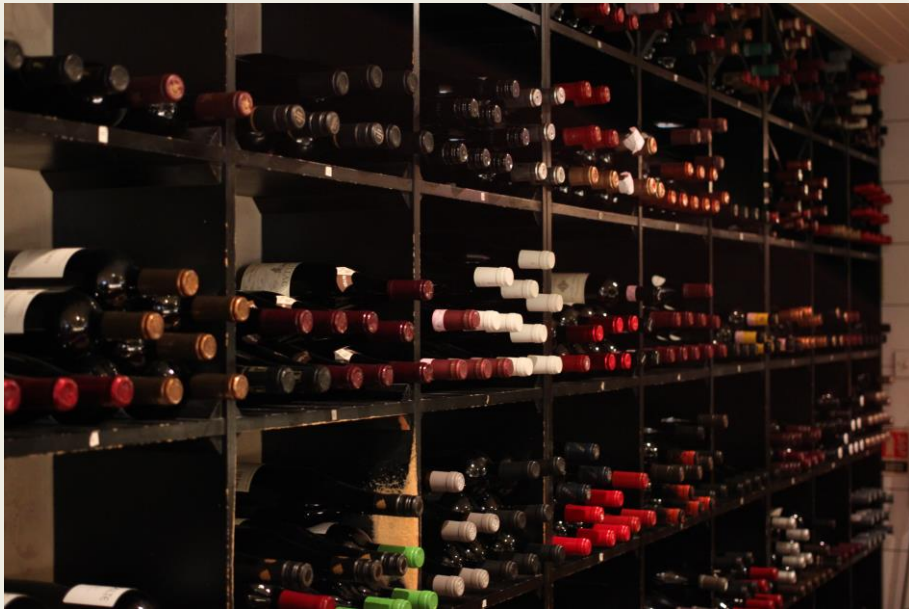
BLACK BOMBER CHEDDAR

Muscat grape chutney

WHITE CHOCOLATE BREAD & BUTTER PUDDING

Peanut butter ice cream





36e Shad Thames,
London SE1 2YE
020 7403 5403
option 2