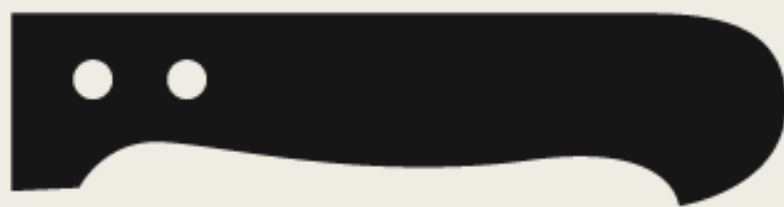


**BUTLERS WHARF
CHOP HOUSE**



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 £60.00

Appetiser Rosemary & potato sourdough, salted butter

Severn and Wye smoked salmon, rye bread, capers. lemon

Chicory and Stilton soup, shallot marmalade (v)

Mushroom on toast, smoked egg yolk, penny buns, grilled sourdough (v)

Ham hock and black pudding terrine, pickled shimeji mushroom, truffle mayonnaise

Pan seared fillet of Cornish cod, braised salsify, Shetland mussel sauce

Slow cooked duck leg, creamed Savoy cabbage, smoked bacon, cranberry sauce

Steamed root vegetable pudding, suet crust, spinach, mushroom cream sauce (v)

Braised Saddleback pork shoulder, garlic winter greens, mustard mash potato, roast apple jus

Date and molasses sticky toffee pudding, toffee sauce, clotted cream ice cream

Manjari chocolate cheesecake, clementine jelly, mint ice cream

Christmas pudding, Brandy custard

Ice cream & sorbets, seasonal selection, Brandy snaps



MENU B £75.00

Appetiser Rosemary & potato sourdough, salted butter

Longhorn beef tartare, smoked egg yolk, grilled sourdough

Prawn cocktail prawn cocktail, shredded gem, scallions, cucumber, cocktail dressing

Mushroom on toast, smoked egg yolk, penny buns, grilled sourdough (v)

Cornish crab soup, saffron, brandy, chives

Steamed root vegetable pudding, suet crust, spinach, creamed mushroom sauce (v)

Roast Turkey Breast, fondant potatoes,

Brussel sprouts, cranberry ketchup, mashed roots, turkey gravy

Searred fillet of sea bass, cockles, oxtail, creamed potato, red wine butter sauce

Spiced duck breast, braised chicory, potato fondant, orange gel, bittersweet sauce

Hot chocolate fondant, pistachio ice cream

Christmas pudding, Brandy custard

Mulled wine poached pear vanilla rice pudding, gingerbread

Selection of British cheeses, shallot marmalade, pickled walnuts, crackers





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option 2