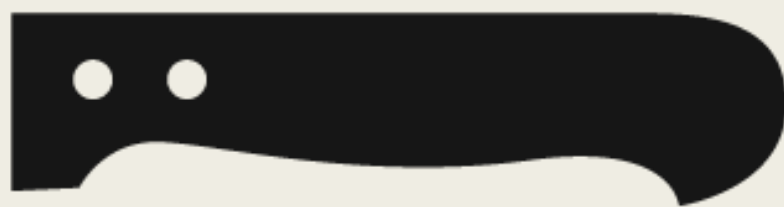


**BUTLERS WHARF
CHOP HOUSE**



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 £45.00

STARTERS

ARTICHOKE SOUP Vg

Artichoke crisps, pickled artichokes, truffle sticks 159kcl

LONDON CURED SALMON

Rye bread, capers, lemon 571kcl

POPCORN CHICKEN

Gochujang sauce, sesame seeds, spring onions 722kcl

MAINS

CHICKEN, LEEK & MUSHROOM PIE

Leeks, mushrooms, grain mustard, green beans, tarragon velouté 1347kcl

VEGAN PIE Vg

Coconut gravy, tenderstem broccoli 992kcl

ROASTED TROUT

Black garlic mash, red wine vinaigrette 730kcl

300G SIRLOIN STEAK (supplement £10.00)

Triple cooked chips, béarnaise sauce 2095kcl

DESSERTS

VEGAN CRÈME CARAMEL V 327kcl

STICKY TOFFEE PUDDING

Clotted cream ice cream 1016kcl

LEMON MERINGUE PIE V

honeycomb ice cream 556kcl



Additional courses:

Appetiser - £3 per person

ROSEMARY SOURDOUGH

Rosemary & potato sourdough, salted butter

Cheese course - £10 per person

BLACK BOMBER CHEDDAR CHEESE

Muscat grape chutney, crackers

Sides - £4 each

FIELD MUSHROOMS

SPINACH (steamed or creamed)

TRIPLE COOKED CHIPS

MENU B £75.00

APPETISER

ROSEMARY SOURDOUGH

Rosemary & potato sourdough, salted butter

STARTERS

ARTICHOKE SOUP Vg

Artichoke crisps, pickled artichokes, truffle sticks 159kcl

HAM HOCK TERRINE

Parsley, slaw, Colemans mayonnaise 605kcl

NORTH ATLANTIC CHILLI & GARLIC TIGER PRAWNS

Grilled sourdough, coriander, burnt lemon 573kcl

MAINS

300g RIBEYE STEAK 1813kcl

triple cooked chips, béarnaise sauce

GRILLED LEMON SOLE

Caper and parsley brown butter 744kcl

VEGAN PIE Vg

Coconut gravy, tenderstem broccoli

CHEESE COURSE

BLACK BOMBER CHEDDAR

Muscat grapes chutney, crackers

DESSERTS

WHITE CHOCOLATE CRÈME BRULEE

Ginger biscuit 858kcl

LEMON MERINGUE PIE V

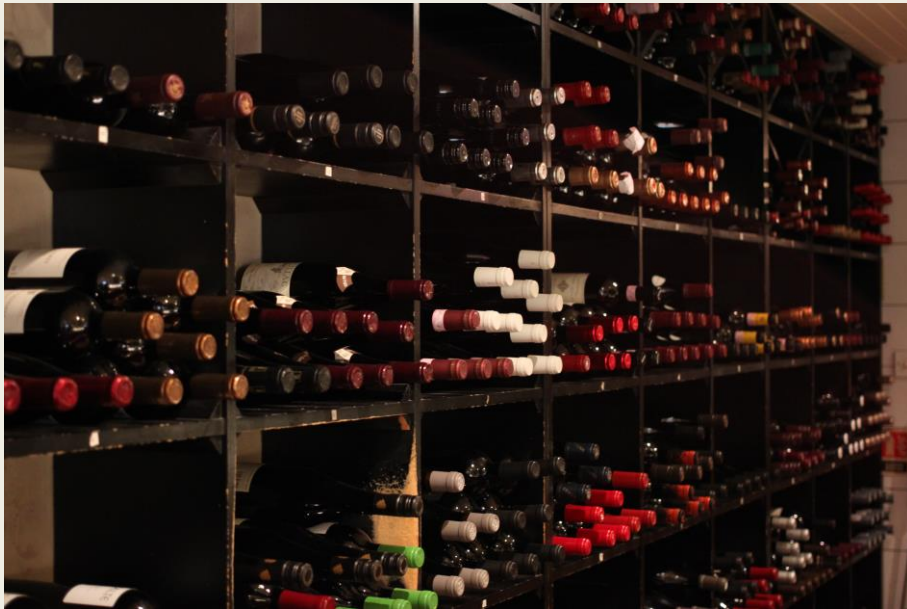
Honeycomb ice cream 556kcl

STICKY TOFFEE PUDDING

Clotted cream ice cream 1016kcl

CRÈME CARAMEL Vg 327kcl





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