

Festive Event Menus

36E Shad Thames, London SE1 2YE

Menu Guidelines

Parties of up to 50 guests should pre-order from one of the group menus with a table plan

Parties of 51 and above should select one starter, one main course and one dessert for the entire party

All dietary requirements are catered for separately

Pre-orders are due 1 week prior to the event date

We recommend 2-3 canapés per person ahead of a dinner or 6-8 for a standing reception

Festive Group Menu A

£65 per person

Rosemary & potato sourdough, salted butter

Severn & Wye smoked salmon, rye bread, capers, lemon

Chicory & stilton soup, shallot marmalade (V)

Mushrooms on toast; smoked egg yolk, mushroom powder, grilled sourdough (V/Ve on request)

Ham hock and black pudding terrine, pickled shimeji mushrooms, 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 and spinach pie, puff pastry, creamed mushroom sauce (Ve)

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

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

Manhari chocolate cheesecake, clementine jelly, mint ice cream

Christmas pudding, brandy custard

Seasonal selection of ice creams & sorbets, brandy snaps

Festive Group Menu B

£79 per person

Rosemary & potato sourdough, salted butter

Longhorn beef tartare, smoked egg yolk, grilled sourdough

Prawn cocktail, shredded gem, scallions, cucumber, cocktail sauce

Mushrooms on toast; smoked egg yolk, mushroom powder, grilled sourdough (V/Ve on request)

Cornish crab soup, saffron, brandy, chives

Roast turkey breast, fondant potatoes, Brussels sprouts, cranberry ketchup, mashed roots, turkey gravy

Seared fillet of sea bass, mussels, oxtail, creamed potato, red wine butter sauce

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

Steamed root vegetable and spinach pie, puff pastry, creamed mushroom sauce (Ve)

Hot chocolate fondant, pistachio ice cream

Vanilla rice pudding, mulled wine poached pear, gingerbread

Christmas pudding, brandy custard

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

For the Table

Snacks & Savouries

Nocellara olives (Ve) £5.50

Roasted & salted mixed nuts (V) £5.50

Borough brown sourdough, Netherend Farm butter (V) £7

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Salt beef, wally pickle & horseradish croquettes x3 £4.50

Pork belly sausage roll, Bramley ketchup x2 £6

Montgomery rarebit soldiers, sourdough, tomatoes (V) x4 £6

Old Spot pork belly scotch egg £10

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Half dozen Jersey rock oysters, shallot vinegar, lemon, tabasco £22

Dozen Jersey rock oysters, shallot vinegar, lemon, tabasco £42

Side Dishes

English leaves salad, mustard dressing (Ve) £5

Tenderstem broccoli, chilli & garlic butter (V) £5

Field mushrooms, garlic butter (V) £5

Creamed mash (V) £5

Skinny fries (Ve) £6

Thick cut chips (Ve) £6

Steamed spinach (Ve) / Creamed spinach (V) £6

Tomato & red onion salad (Ve) £6

Canapés & Bowl Food

Canapés £4.5 each

- Steak tartare, smoked egg yolk, grilled sourdough
- Beef burger slider, house relish
- Maple glazed chorizo, BBQ chicken or BBQ beef skewer
- Smoked salmon tartare, crème fraiche, shallots, capers
- Crispy tiger prawn, chilli & garlic dressing
- Truffle arancini, truffle mayo (V)
- Mushrooms on toast, smoked egg yolk (V/Ve on request)
- Beetroot tartare, lemon gel, chives (Ve)
- Plant based chicken balls, chilli & garlic ponzu (Ve)
- Chocolate brownie, caramel sauce
- Mini lemon meringue pie

Bowl Food £7.5 each

- Steak & chimichurri
- Chorizo mac & cheese
- Chilli con carne, avocado mousse, cream fraiche
- Fish fingers, chips, tartare sauce
- Roasted octopus leg, spice pumpkin puree
- Mac & cheese (V)
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- Molasses and date sticky toffee pudding, clotted cream ice cream
- Strawberry and basil Eton Mess, strawberry sorbet (Ve)

Events Wine List

Champagne & Sparkling Wines

NV Prosecco Spumante Brut, Le Dolci Colline, Veneto £45

NV Chanoine Réserve Privée Brut, Champagne £71

NV Lanson Brut, Champagne £85

NV Nyetimber Brut, West Sussex £88

NV Laurent Perrier Brut, La Cuvée, Champagne £95

NV Lanson Rose, Champagne £108

NV Nyetimber Rose Brut, West Sussex

NV Laurent Perrier Rose, Champagne

White Wines

2022 Colombard/Ugni Blanc, La Première Ballerine, Gascogne £28.5

2022 Chenin Blanc, Kleine Orangerie, Wildeberg, Franschhoek £30

2022 Viognier, Eco Balance, Emiliana, Casablanca Valley, Aconcagua £32

2022 Pinot Grigio, Trentino Doc, Vernacoli, Cavit £33

2022 Loureiro, Vinho Verde, Vila Nova, Castelões Penafiel £34.5

2022 Sauvignon Blanc, Satyr, Sileni Estate, Marlborough £44

2020 Chardonnay, Shadow Point, San Bernabe, Central Coast, California £48

2023 Albariño, Adegas Valmiñor, o Rosal, Rias Baixas £55.50

2021 Bacchus/Chardonnay, Gardner Street, Henners, Herstmonceux, East Sussex £55

2022 Sancerre, Domaine Du Pré Semele, Julien Et Clement Raimbault, Loire £67

Red Wines

2022 Grenache/Syrah, La Première Ballerine, Vaucluse, £28.50

2021 Shiraz/Mataro, Sixty Clicks, Carramar Estate, Victoria, £32

2021 Cabernet Sauvignon, Man With The Ax, Showdown, £38

2020 Tempranillo/Garnacha Crianza, Mediel, Rioja £40.5

2020 Negroamaro Riserva, Salice Salentino, Vallone, Puglia £45

2020 Cabernet Franc/Malbec, Coterie, Wildeberg, Franschhoek £45

2018 Château Dallau, Bordeaux Supérieur, Bordeaux £49.5

2021 Pinot Noir, Catalina Sounds, Marlborough £54

2022 Gamay, Les Pivoines, Beaujolais-Villages Aop, Beaujolais £40

2021 Pinot Noir, Nielson, Byron, Santa Barbara County, California £69

*This is a sample list only, subject to change, we advise selecting wines closer to the event date to ensure stock availability.
Should you be looking for a specific wine then our Bar Manager will be delighted to assist.
Beers, spirits, soft drinks prices available on request*

BUTLERS WHARF
CHOP HOUSE