

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

Group Menu

£55 per person

New season garden salad, tomato, jersey new potatoes, nocelara olives, cucumber, gem hearts (V/Ve on request)

Longhorn beef tartare, smoked egg yolk, dripping toast

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

London cured salmon, rye bread, capers, lemon

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Cornfed chicken breast, peas, mashed potatoes

Pan fried sea bream, fennel, dill, sauce vierge

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

200g fillet steak, thick cut chips, béarnaise sauce (**£10 supplement**) *pink or well done*

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Pineapple carpaccio, mango sorbet

Lemon tart, raspberries, raspberries ripple ice cream

Molasses and date sticky toffee pudding, clotted cream ice cream

Strawberry and basil Eton Mess, strawberry sorbet (Ve)

Canapés & Bowl Food

Canapés

£4 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

Saffron arancini, saffron mayo (V)

Mushrooms on toast, smoked egg yolk (V/Ve on request)

Tomato and basil bruschetta (Ve)

Plant based chicken balls, chilli & garlic ponzu (Ve)

Chocolate brownie, caramel sauce

Mini lemon meringue pie

Bowl Food

£7 each

Steak & chimichurri

Chorizo mac & cheese

Chilli con carne, avocado mousse, creme fraiche

Fish fingers, chips, tartare sauce

Tomato & burrata salad

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)

For the Table

Snacks & Savouries

Nocellara olives (Ve) £4.50

Roasted & salted mixed nuts (V) £5.50

Borough brown sourdough, Netherend Farm butter (V) £6

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Pork belly sausage roll, Bramley ketchup x2 £6

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

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Mersea rock oysters, shallot vinegar, lemon, Tabasco £4 each

Side Dishes

English leaves salad, mustard dressing (Ve) £6

Field mushrooms, garlic butter (V) £6

Creamed mash (V) £6

Skinny fries (Ve) £6

Thick cut chips (Ve) £6

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

Tomato & red onion salad (Ve) £6

Events Wine List

Champagne & Sparkling Wines

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

NV Lanson Brut, Champagne £100

NV Nyetimber Brut, West Sussex £94

NV Laurent Perrier Brut, La Cuvée, Champagne £130

NV Lanson Rose, Champagne £118

NV Nyetimber Rose Brut, West Sussex £118

NV Laurent Perrier Rose, Champagne £160

White Wines

2022 Colombard/Ugni Blanc, La Première Ballerine, Gascogne £30

2022 Chenin Blanc, Kleine Orangerie, Wildeberg, Franschhoek £33

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

2022 Pinot Grigio, Trentino Doc, Vernacoli, Cavit £36

2022 Loureiro, Vinho Verde, Vila Nova, Castelões Penafiel £34.50

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, £30

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

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

2020 Tempranillo/Garnacha Crianza, Mediel, Rioja £43.50

2020 Negroamaro Riserva, Salice Salentino, Vallone, Puglia £46.50

2020 Cabernet Franc/Malbec, Coterie, Wildeberg, Franschhoek £48

2018 Château Dallau, Bordeaux Supérieur, Bordeaux £52.50

2021 Pinot Noir, Catalina Sounds, Marlborough £60

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** 