

BUTLERS RESTAURANT

CHRISTMAS EVE MENU

TO BEGIN

HAND-DIVED ROASTED SCALLOP Heritage carrots, chervil jus	28
H FORMAN & SON LONDON SMOKED SALMON Traditional accompaniments	28
NATIVE LOBSTER & CRAYFISH COCKTAIL Marie Rose, wholemeal bread, lemon	26
DEVON CRAB Clementines, capers, rainbow radish, chilli and lime	26
GRESSINGHAM DUCK Winter greens, figs, chestnuts	24
DOUBLE-BAKED WESTCOMBE CHEDDAR & LEEK SOUFFLÉ (V) Granny Smith apple, walnuts, chive beurre blanc	22

SIGNATURE MAINS

HEREFORD AGED BEEF RIB EYE STEAK 400G (Bone in), watercress, béarnaise	59
SPICED LAMB CUTLETS Juniper berries, braised red cabbage, chestnut jus	39
HAMPSHIRE PORK TOMAHAWK Red William pear, Cabernet Sauvignon jus	36
KELLY'S FREE-RANGE BRONZE LEG TURKEY Pigs in blankets, apricot and chestnut stuffing, served with all the trimmings, cranberry sauce, turkey gravy	34
DOVER SOLE 🐟 Grilled or meunière	65
PAN ROASTED HALIBUT Mussels, Brussels sprouts, chorizo and caper sauce	38
SPICED ROASTED CAULIFLOWER HEART (VG) Beluga lentil fricassée, radish, onion jus	24

SIDES

ROSEMARY ROAST POTATOES (V)	8
PIGS IN BLANKETS	8
HONEY MUSTARD GLAZED CARROTS & PARSNIPS (V)	8
ROASTED BRUSSELS SPROUTS, CHESTNUT & BACON	8
SKINNY CHIPS (VG)	8



A favourite signature dish of Mrs T, our Founder. (V) Vegetarian | (VG) Vegan

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

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CHRISTMAS EVE DESSERT MENU

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍷 15
Mulled wine fruit compote

TRADITIONAL CHRISTMAS PUDDING 15
Brandy sauce, redcurrants

WINTER BERRY TRIFLE (V) 15

ASSORTED ICE CREAMS AND SORBETS 15
Ice creams (V): Madagascar vanilla | Belgian chocolate | rum and raisin
Sorbets (VG): Blackcurrant | cranberry | blood orange & lemon thyme

DESSERT WINES

ESSENSIA ORANGE MUSCAT 10

ELYSIUM BLACK MUSCAT 10

ROYAL TOKAJI 5 PUTTONYOS 2017 15

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SELECTION OF CHEESE

Selected cheese in partnership with Neal's Yard Dairy, supplier of farmhouse cheese from the UK. All served with homemade damson jelly, grapes, celery & crackers

THREE FOR £16 | FOUR FOR £19 | FIVE FOR £25

STICHELTON

Slightly acidic, toasty flavour, soft & creamy texture, raw cow's milk

SPARKENHOE RED LEICESTER

Richly savoury, brothy flavour and a texture that is crunchier and more crystalline, raw cow's milk

DORSTONE

Light, fluffy texture with bright, citrusy flavour and a gentle acidity, pasteurized goat's milk

BARON BIGOD

Suffolk Brie style cheese has a silky breakdown, lactic brightness, with mushroomy, vegetal notes pasteurised cow's milk

YARLINGTON

A bright and milky cheese, with a sticky cider-washed rind giving way to a silky and yielding centre, pasteurized cow's milk

SELECTION OF PORTS & SHERRYS

COCKBURN'S FINE RUBY PORT	9
TAYLOR'S LBV PORT	12
HARVEYS AMONTILLADO SHERRY	9
HARVEYS BRISTOL CREAM SHERRY	9
TÍO PEPE SHERRY	9

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