

# BUTLERS RESTAURANT

## NEW YEAR'S EVE MENU

### TO BEGIN

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

### SIGNATURE MAINS

<b>HEREFORD AGED BEEF RIB EYE STEAK 400G</b> (Bone in), watercress, béarnaise	59
<b>SPICED LAMB CUTLETS</b> Juniper berries, braised red cabbage, chestnut jus	39
<b>HAMPSHIRE PORK TOMAHAWK</b> Red William pear, Cabernet Sauvignon jus	36
<b>ROASTED DEVONSHIRE CHICKEN</b> Chanterelle mushrooms, cauliflower, chestnut and apricot stuffing, cranberry jus	29
<b>DOVER SOLE</b> 🐟 Grilled or meunière	65
<b>PAN ROASTED HALIBUT</b> Mussels, Brussels sprouts, chorizo and caper sauce	38
<b>SPICED ROASTED CAULIFLOWER HEART (VG)</b> Beluga lentil fricassée, radish, onion jus	24

### SIDES

<b>MASHED POTATO (V)</b>	8
<b>HONEY MUSTARD GLAZED CARROTS &amp; PARSNIPS (V)</b>	8
<b>ROASTED BRUSSELS SPROUTS, CHESTNUT &amp; BACON</b>	8
<b>SKINNY FRIES (VG)</b>	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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## NEW YEAR'S EVE DESSERT MENU

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

WHITE CHOCOLATE AND PISTACHIO PARFAIT (V) 15  
Cherries, meringue, cocoa nibs

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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