Chop House & Tavern

BORN IN
THE CITY OF LONDON
1992

NEW YEAR'S EVE MENU

£75 PER PERSON *Includes a complimentary glass of fizz*

Sharing Starters

Dark Sourdough

Chorizo butter/ garlic butter/ jersey butter

Starter

Duck and cranberry sausage rolls, caramelized apple ketchup

Smoked ham hock terrine, homemade piccalilli

Potted shrimp, sourdough, pickled shallots

Vanilla and parsnip soup, chive oil, sourdough croutons (vg)

Mains

Foragers suet pudding, stout gravy (vg)

10oz Rump steak, duxelle mash, charred tender stem broccoli, truffle gravy

Slow cooked belly of Pork, root vegetables, apple glazed fondant potato, red wine sauce

Salmon roulade, Spinach & lemon, hassle back potatoes, prawn bisque

Desserts

Spotted Dick and Custard

Warm Apple Pie, homemade Cinnamon Ice cream

Individual black forest gateaux, Black Cherry sauce

Creamy rice pudding, pear and orange compote (vg)

Discover More

@CHOPHOUSEANDTAVERN

(v) - Vegetarian | *(vg)* - Vegan | *(v/vg on request)* - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 13.5% service charge (or 15% if exclusive hire) will be added to your final bill.