Chop House & Tavern

BORN IN
THE CITY OF LONDON
1992

NEW YEAR'S EVE MENU

3 COURSES | £85 PER PERSON

With a complimentary glass of bubbles

Amuse Bouche

Parsnip & White Pepper Soup (vg)
Smoked Mackrel on Melba Toast
Oyster with Pickled Beetroot

Starters

Bloody Mary Prawn Cocktail
Venison & Game Terrine, Pickled Walnuts & Cornichons
Winter Salad, Roasted Plums, Chicory & Maple Dressing (vg)

Mains

Roasted Turkey Ballottine, Apricot & Pistachio Stuffing,
Gravy, Braised Red Cabbage with Apples
Turbot, Jerusalem Artichokes & Tarragon Cream, Roasted Winter Vegetables
Beetroot & Mushroom Wellington, Vegan Jus, Roasted Winter Vegetables (vg)
Fillet Steak 7oz & Jumbo Prawns, Wild Garlic Butter, Beef Dripping Roast Potatoes

Pre Dessert After Eight Truffle

Desserts

Winter Berry Trifle
Vegan Pavlova, Whipped Coconut & Spiced Plum (vg)
Christmas Pudding, Brandy Butter

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.