

The Wild Feast

A BUTLERS WHARF CHEF COLLABORATION

Tuesday 2nd November, 6:30 pm

CANAPÉS

A selection of canapés
Nyetimber, Classic Cuvée

STARTERS

Le Pont de la Tour

Mallard raviolo, braised black cabbage, Alsace bacon, wild blackberry and chestnut sauce

Cauliflower beignets, turnip tops, roast cauliflower purée, Autumn truffle and quince vinaigrette (V)

MAINS

Butlers Wharf Chop House

Game of Thrones

Partridge, Guinea fowl, Duck, Quail, Chicken Wellington
Root terrine, truffle mustard velouté.

Beyond Game of Thrones

Meatless Fabel vegan pie, coconut mustard velouté.

DESSERT

Cantina del Ponte

White chocolate “cremoso”, wild berries, mint tip & meringue
Lemon sorbet, fresh berries salad & dark chocolate biscuit (V)

Tickets are £70

Blueprint Café, 28 Shad Thames, London SE1 2YD,
butlerswharf@danddlondon.com