

BUTLERS WHARF CHOP HOUSE



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METHOD GUIDE

<https://www.butlerswharfchophouse.co.uk/>



BWCH Cote De Boeuf Home kit for 2

North Atlantic tiger prawns, chilli & garlic

Allergens; Gluten, Shellfish

Ingredients:

- Tiger prawns
- Coriander
- Sourdough
- Chilli, garlic sauce
 - Lemon

Method:

- Place the bread in the oven for 5-10 mins until warm
 - Finely chop the coriander
 - Pre heat the frying pan
- Season the prawns with salt and sear them in the pan
- Add the chilli & garlic sauce to the pan and simmer until cooked (approx. 3 minutes)
- Serve with the bread and fresh lemon



1KG Aged Cote De Boeuf and Chop house steak butter

Allergens; Celeriac, Gluten, Fish, SO2, Dairy, Soya

Ingredients:

1. 1kg Aged Cote De Boeuf
2. Chop house steak butter (for brushing steak)

Method:

- Make sure steak is at room temperature
- Brush the steak with the butter, sprinkle evenly with salt
 - Heat a dry frying pan (don't use oil)
- Once the pan is hot, place the steak in the pan and give it a good char on one side until its seared
- Turn the steak and brush it with more steak butter (brush it every time you turn the steak)
 - Cook to the desired temperature
 - Rest for 10 mins and serve

Triple Cooked Chips

Allergens; n/a

Ingredients

1. Triple cooked chips

Method

- Pre heat oven to 180C
- Place chips on the oven tray and cook them for 20 mins until crispy

Broccoli with Crispy shallots and sweet chilli sauce

Allergens; Soy, Gluten, Fish

Method

- Blanch the broccoli in salted boiling water
- Heat the frying pan and add the olive oil
- Lightly fry the broccoli and season with salt and pepper
- Serve with sweet chilli sauce and crispy shallots

Peppercorn sauce

Allergens; Milk, Sulphites

Red wine and shallot gravy

Allergens; Sulphites

Method

- Pour sauce in a small sauce pan and heat on low heat until hot

Bourbon Sticky Toffee Pudding with Clotted Cream

Allergens; Gluten, Eggs, Dairy, Sulphites

Ingredients

1. Sticky toffee pudding
2. Bourbon caramel sauce
3. Clotted cream

Method

- Heat the pudding in a steamer for 20 mins or microwave for 1min 30 seconds until warm and soft
- Meanwhile place the bourbon caramel in a small sauce pan on a low heat and bring to a simmer
- Place the pudding in the middle of a deep bowl and cover with the sauce
 - Place a scoop of clotted cream on top!