

BUTLERS WHARF CHOP HOUSE



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METHOD GUIDE

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



BWCH Steak and Ale Pudding Kit for 2

Severn & Wye smoked salmon, capers, shallots, soda bread

Allergens; Fish, Sulphites, Gluten, Milk

Ingredients:

1. Smoked Salmon
2. Capers
3. Shallots
4. Soda bread
5. Crème Fraiche

Method:

- Place Salmon on a flat plate
- Place the diced shallots, capers, crème fraiche and soda bread alongside as desired

Steak and Ale pudding

Allergens; Celeriac, Gluten, Mustard, Sulphites

Ingredients:

1. Steak & Ale pudding
2. Shallot and red wine gravy
3. Bone marrow
4. Tarragon

Method:

- Place the cling film wrapped pudding in a steamer for 20 min or in a microwave for 1min 30 seconds. Ensure the middle is piping hot and cook longer if required.
- Add the bone marrow and red wine gravy to a small sauce pan on a low heat and combine and bring it to the boil, remove from heat and add chopped tarragon. Pour over the pudding to serve.

Triple Cooked Chips

Allergens; n/a

Ingredients

1. Triple cooked chips

Method

- Pre heat oven to 180C
- Place chips on an oven tray and cook for approx. 20 min until crispy

Spring greens

Allergens; n/a

Method

- Blanch the spring greens in salted boiling water for 1 minute
- Strain the greens, add back to the empty pan and add a small knob of butter, salt and pepper. Stir and serve.

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