



BUTLERS WHARF CHOP HOUSE

METHOD GUIDE

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



BWCH Vegetarian 'Steak' & Ale pudding kit

London Burrata & Heirloom Tomato salad

Allergens; Dairy, Sulphites Gluten, Soy

Ingredients:

1. London Burrata
2. Heirloom tomatoes
3. Pickled shallots
4. Marjoram
5. Parmesan crisp
6. Bois Boudrin

Method:

- Chop the tomatoes in to wedges, place in a bowl and toss with marjoram, shallots and Bois Boudrin sauce
- Place the tomato salad on a flat plate and place the burrata on top and add the parmesan crisp to the top of burrata



Vegetarian "Steak" and Ale pudding

Allergens; Celeriac, Gluten, Mustard, Sulphites, Dairy

Ingredients:

1. Vegetarian "Steak" & Ale pudding
2. Tarragon and mustard velouté
3. 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 velouté to a small sauce pan on a low heat 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