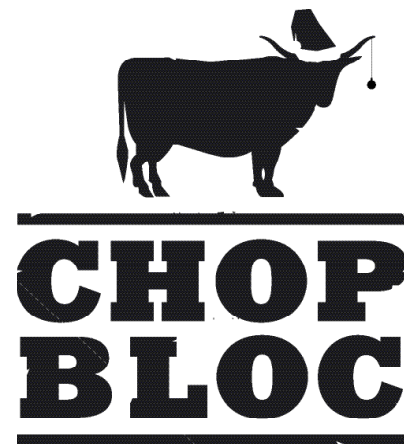


CHOP BLOC FESTIVE GROUP MENU

Two courses £30.00
Three Courses £35.00

Includes Prosecco Reception in Bloc Bar.
Canapé receptions are also available.



Starters

Beetroot Salad (v)

Golden & purple beetroot, pickled fennel, goat cheese.

Panko Pork Belly

Slow-roasted pork belly, panko breadcrumbs & kecap manis.

Ribeye Tacos

Soft tacos topped with diced ribeye, marinated in soy sauce, garlic, fresh chilli, sesame oil. Finished with pickled onion, avocado, sriracha mayo.

Panko Camembert & Cranberry (v)

Camembert, panko breadcrumbs & cranberry sauce.

Lobster Bisque

Lobster bisque served with crusty bread.

Prawn & Crayfish Cocktail

Prawns, crayfish, marie rose sauce, shredded lettuce.

Main Courses

Herb Roasted Chicken & Fries

Roasted half chicken, marinated in herbs & chimichurri.

Trio of Fish

Pan fried trio of fish; salmon & spinach, tuna & guacamole, hake loin & mash served with a fish sauce & grilled tomatoes.

Veggie Burger (v)

Homemade beetroot, cauliflower, quinoa, panko breadcrumbs & egg patty. Served with cheddar cheese & miso mayo, on our homemade brioche buns.

Josper Bacon Burger & Fries

Thick, 300g patty cooked medium rare on the Josper, double cheddar cheese, bacon, ketchup, mayo, mustard, lettuce, tomato, onion, brioche.

Steaks

All served with fries & steak sauce.

Larger steaks are available upon request. Additional sides available from our main menu when pre-ordering.

Rump 400g

The hardest-working muscle. Excellent flavour and matured until it's tender. This is the butchers' choice, best cooked medium rare or less.

Sirloin 300g

A great balance of tenderness and flavour. A good fat covering and well-marbled steak, best cooked medium rare.

Ribeye 300g

The boneless rib steak, which is well-marbled with a central pocket of fat to give a rich beef flavour. Best cooked medium to allow the fat to render. If you prefer your meat well done, the ribeye is the best choice.

Fillet 225g - £5 Supplement

The laziest muscle of the animal. Incredibly tender, very lean and best cooked medium rare. The most tender cut.

T-Bone 500g - £5 Supplement

Two steaks in one from the bone-in loin, dry-aged on the bone; fillet and sirloin separated by the T-bone. Best cooked medium rare.

Choose A Sauce: Peppercorn // Béarnaise // Chimichurri // Red Wine Veal Jus // Blue Cheese // Weeping Tiger Chili

Suggested Wine Pairings

Rump / Sirloin: Vivanco Rioja Reserva - ESP £40

Ribeye: Catena 'Appellation Vista Flores' Malbec - ARG £34

Fillet: Battle of Bosworth White Label Pinot Noir - AUS £36

Salmon & Veggie: Spy Valley Sauvignon Blanc - NZL £30

Pre-order half a bottle of our house red, white or rosé wine for £10 per guest.

Prosecco Valdobbiadene Brut Jeio Bisol NV - ITA £28

Ridgeview Cavendish Brut 2014 - GBR £45

Laurent Perrier Brut NV - FRA £60

Homemade Desserts

Traditional Christmas Pudding

Chocolate Brownie

Sticky Toffee Pudding

Passionfruit Panna Cotta

Chocolate Peanut Butter Bomb

Dessert Wine 75ml

NV Fondo Antico Baccadoro Passito £4.00
Sicily, Italy

2012 Royal Tokaji Late Harvest £5.00
Tokaji, Hungary

Cheese

£3 supplement

Taleggio, Manchego & Montgomery cheese served with celery, chutney, fruit and a selection of biscuits.

Port 50ml

Warre's Warrior Port £5.50

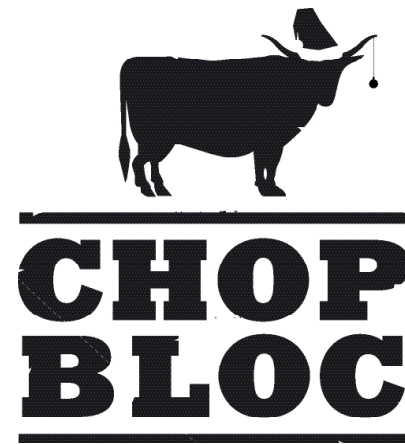
Warre's 20 Year Old Tawny £9.00

An optional 10% service charge will be applied to your bill, all of which goes to the staff. // Please advise a member of staff if you have any particular dietary requirement // A separate allergen menu is available upon request.

CHOP BLOC FESTIVE CANAPÉ & DRINK MENU

**Our Bar Area is Available for
Canapé & Drinks Receptions.**

These packages are available before or after
dinner as well as stand alone packages.



Canapé Menu

Standard Package: £10 per guest

Mini Yorkshires, Roast Beef & Horseradish.
Pigs in Blankets
Ham & Cheese Mini Quiche
Spanish Chorizo Tortilla
Chop Bloc Sliders
Tomato Bruschetta
Salmon Bellini

Extended Canapés: £2 per guest

Mini Goats Cheese & Onion Tart
Panko Pork Lollypops
Assorted Chicken Wings

Dessert Canapés: £3 per guest

Mini Chocolate Brownies & Raspberries
Mini Chocolate Tarts

Christmas Cocktails £8

White Christmas

Absolut Vanilla, Cinnamon Syrup, Star of Anise, Coconut cream

Fir Coat

Pine infused Beefeater, Pimento Dram, Cinnamon Syrup, Lemon, Egg white

Christmas Miracle

Winter Syrup, Sparkling Wine

Rudolph

Olmecca Los Altos Blanco, Lime, Pomegranate, Winter Syrup

Winter Wonderland

Baileys, Remy Martin, Crème de Cacao, Mince meat, Cream

Once Upon A Christmas Sour

Woodford Reserve, Winter Syrup, Pimento Dram, Lemon, Egg White

Christmas Shooters £5

The Grinch

Absolut Vodka, Crème de Cacao, Crème de Menthe, Cream

Naughty Elf

Chambord, Crème de Cacao, Cream

Champagne & Prosecco

Prosecco Valdobbiadene Brut Jeio Bisol NV - ITA £28

Jeio Rose NV - ITA £30

Ridgeview Cavendish Brut 2014 - GBR £45

Laurent Perrier Brut NV - FRA £60

Laurent Perrier Cuvee Rose Brut NV - FRA £75

Laurent Perrier Grand Siecle NV - FRA £180

Dom Perignon 2005 - FRA £200

Louis Roederer Cristal 2006 - FRA £280

Spirits & Mixers

Vodka:

Absolut £90

Grey Goose £120

Gin

Beefeater £90

Tanqueray £110

Hendricks £120

Whiskey & Bourbon

Woodford Reserve £90

Jack Daniels £110

Southern Comfort £110

Rum

Havana 3 Year £80

Kraken Spiced £120

Tequila

Olmecca Tequila £90

Herradura Blanco Tequila £120

Cafe Patron XO £120

Others

Sambucca £110

Beer & Cider

24 x Estrella Damm 330ml £90

48 x Estrella Damm 330ml £170

24 x Sierra Nevada 355ml £90

24 x Brooklyn Lager 355ml £100

24 x Modelo Especial 355ml £100

24 x Sam Adams Boston Lager 355ml £90

24 x Aspalls Premier Cru 500ml £130

24 x Rekorderlig Strawberry Lime 500ml £120