

PATERNOSTER CHOP HOUSE



GENERAL PACKAGE

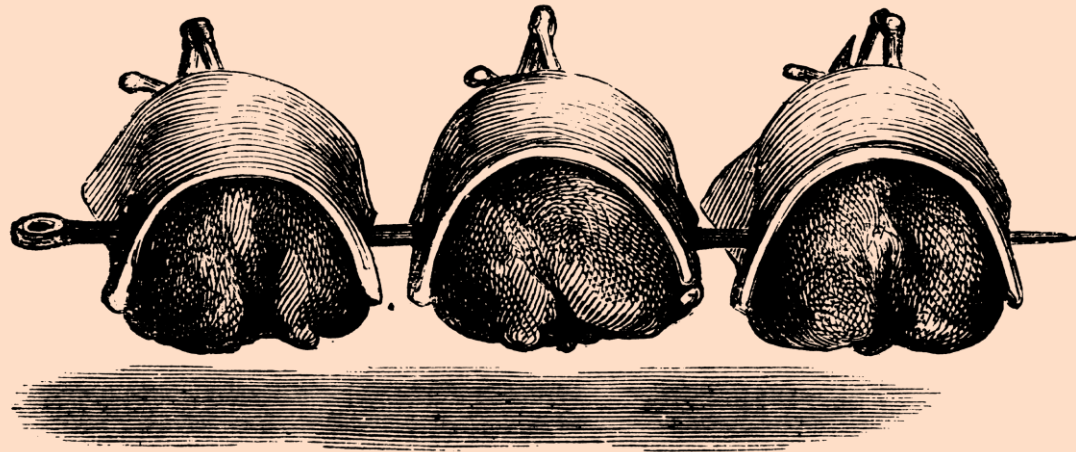
Housed in the beautiful Paternoster Square, with breath-taking views of St Pauls Cathedral, Paternoster Chop House is the perfect venue for any occasion, whether it be an office party or a get together with family and friends, we can provide the ideal package to suit every occasion.

Our open-plan restaurant with its interconnected bar and terrace makes the Paternoster Chop House a great space for large groups and small parties.

We offer a range of eating and drinking options for bookings of 12 to 250 people – including special unique menus as well as the choice of a four course set menu in the main restaurant or Temple Bar, our exclusive private events space.

Alternatively you can simply reserve an area in our bar or terrace for drinks or for an informal meal.

Whatever the occasion, a dinner, an office party or simply a get together with family & friends, at the Paternoster Chop House we can provide the ideal package. For more information, please email our reservations team on rachelg@danddlondon.com or call us on 020 7029 9400.



RESTAURANT

For parties of 12 guests and above we have a delicious set menu, offering a choice of starters, main courses and puddings.

BAR

Beautiful areas can be reserved in Bar & Terrace. Our Bar bowl menu is ideal for a bar party, and offers a feast of both sweet and savoury treats to devour!

We are also able to pre order drinks from our excellent bar menu, where our signature British wines, spirits and lagers are recommended

PRIVATE DINING ROOM

We also offer exclusive access to Christopher Wren's Temple Bar, available for private dining. Offering a unique menu for seated parties or a choice of Chefs Bites for standing receptions, Temple Bar is a unique venue for your private dining experience.

For more information please call on 020 7029 9400 or email rachelg@danddlondon.com



Restaurant



Terrace



Temple Bar

BEST OF BRITISH MENU

£40 per person with bread and English breakfast tea/ filter coffee

£45 with an additional cheese course

STARTERS

Chilled broad bean soup, fresh cheese, black olive

Mint cured wild bass, peas & yoghurt

Baked beetroot, fig jam, pickled walnut, puffed barley

Hand raised pork pie, spiced date

MAINS

Rump of lamb, broad beans, asparagus, new potatoes, sweetbreads, gem lettuce,

Sea bream, butterbean hummus, fennel, dill, orange vinaigrette

Goosnargh duck leg, chicory & apricots

Grilled sand carrots, cashew nut "yoghurt", fennel, smoked Isle of White chilli

Chop House charcoal grill

Aberdeen Angus Cross 60 day aged rump, triple cooked chips 250g £8 supplement

Aberdeen Angus Cross 42 days aged rib eye 300g, triple cooked chips £12 supplement

Lamb double chop, mint sauce, 300g, mash potato £6 supplement

Steaks and chops are cooked pink or well done

PUDDINGS

Caramelized white chocolate parfait, strawberries

Gooseberry & elderflower trifle

Carrot cake, pecans, cream cheese ice cream

Cropwell bishop stilton, grape chutney, oatcakes

SIDES - 4.50

Triple cooked chips / Garlic field mushrooms /

Buttered spinach

SALADS - 5.00

Gem hearts, anchovy dressing

Garden leaves

Chicory, orange, walnut, stilton

SAUCES & BUTTERS - 2.50

Chophouse butter

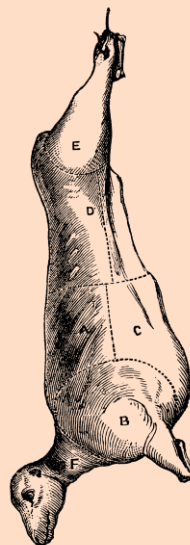
Green peppercorn

Red wine

Béarnaise

Garlic butter

Horseradish



FEASTING MENU TO SHARE

STARTERS

British charcuterie, pickles
Wiltshire burrata, heritage beetroot, bitter leaves
H Forman & son cured fish, pickled cucumber, mayonnaise, soda bread

MAIN COURSES

(please choose one of the following options for the whole group)

£45.00 per person

Roast cornfed chicken, sage and onion stuffing, pigs in blankets, confit potatoes, sprouting broccoli, young carrots, grilled leeks, bread sauce

£50.00 per person

Whole suckling pig, (minimum 10 people), grilled onions, roast apples, creamed potatoes, crisp sage, marjoram jus

£57.50 per person

Saddle of lamb stuffed with wild mushrooms and spinach, new potatoes, asparagus, baby onions, gem lettuce, rosemary, mint sauce

£65.00 per person

Grilled Angus cross chateau, Dublin bay prawns, garlic butter, triple cooked chips, garden salad, béarnaise

PUDDING

Lemon tart
Seasonal berries & vanilla cream

Selection of British cheese, crackers, chutney, grapes £9 supplement
(optional- please notify in advance if you wish to have the Cheese Course)

Suitable to be enjoyed whilst standing and drinking in our bar, restaurant or terrace . We suggest 8 canapés per person *(min. order of 12 per canapé)*

£3.50 each

Spiced fig, goats curd, Wensleydale shortbread

Smoked salmon, crème fraiche, blini

Cumbrian ham, watercress, crisp bread

Cheddar & Red Leicester cheese straws

Smoked chicken terrine, melba croute, celeriac

Whiting goujon, tartare sauce

Mini chicken kiev, truffle butter

Goats cheese éclairs

Wild mushroom tart

£4.50 each

Fried rock oysters, rapeseed emulsion

Oxtail doughnuts, mushroom ketchup

Mini bone marrow burger

Grilled, smoked eel, apple and beetroot

Beef tartare, toasted sourdough

Veal carpaccio, wholegrain mustard, pear

Cured bass, shallots and caviar

Prawn cocktail, gem lettuce

Duck rilette, smoked apple

Rare roast beef, peppercorn sauce

£3.50 each Dessert

Chocolate tart

Custard tart

Earl grey truffles

Soft pistachio meringue

Profiteroles, salted caramel custard





BEST OF BRITISH BOWL FOOD MENU

Suitable to be enjoyed whilst standing and drinking in our bar, restaurant or terrace . We suggest 5 bowls per person
(min. order of 12 per bowl food)

Blue cheese, bitter leaves, walnuts £6.00

Smoked salmon, beetroot, horseradish £6.00

Fish goujons, triple cooked chips, tartare sauce £6.00

Wild garlic and parsley braised barley £6.00

Cumberland sausage, mash, onion gravy £7.00

Curried chicken, jasmine rice £7.00

Grilled lamb cutlet, mint sauce, herb crushed potatoes £8.00

Triple cooked chips £4.50

Shell baked scallops, juniper and gin £5.00

Braised beef, suet dumplings, heritage carrot £7.00

