

CHRISTMAS PARTY MENU

Glass of Prosecco on arrival

Amuse-bouche

STARTERS

Black garlic & celeriac soup
with charred miso tofu and chicory (pb/df/gf)

Apple smoked trout
with toasted millet bread, sharp apple, caper & raisin purée, topped with pickled grapes

Hampshire game terrine
wood pigeon, venison and pheasant with date & coffee relish,
pickled vegetables and toasted sourdough (df)

Goat's cheese and shallot tart
with confit garlic, purple sprouting purée, baked yeast topped with a pine nut crumb (v/gf)

MAINS

Roasted Usk Vale turkey breast
with sage & apricot stuffing, pigs in blankets, cranberry & mandarin jam and gravy (df/gf)

Large White pork belly
with cider braised pork cheek, mustard potato purée, wilted and crispy chard and roasted kohlrabi (gf)

Lemon sole Veronique on the bone
served with new season potatoes with seaweed and winter green beans (gf)

Chestnut mushroom "mac & cheese"
with chive sour cream, squash purée and toasted sourdough crumbs (v)

PUDDINGS

Fuller's Black Cab Christmas pudding
with Fuller's brandy butter ice cream and London Porter jam (v)

Sticky ginger steamed pudding
with chocolate sauce, chocolate pearls and glazed mandarin (v)

Black Forest sundae
cherry gin liqueur, 70% cocoa Chantilly mousse topped with a glacé cherry (v)

Hail the plate of chocolate
chocolate marquise, chocolate mousse of 33% ivory,
35% milk and 70% dark; sprinkled with popping candy - snap, crackle and pop! (v/gf)

Cheese board (supplement £12)

Mince Pies

£65 pp



Allergen / Nutritional

If you have an allergy please talk to a team member. Dishes may not contain specific allergens,
however our food is prepared in areas where cross contamination may occur.
(v) vegetarian (pb) plant-based (gf) gluten free (df) dairy free (gfo) gluten free option



FULLER'S