



STUCK FOR CHRISTMAS GIFT IDEAS? WHY NOT VISIT OUR BREWERY SHOP

The Fuller's Brewery Shop is a treasure trove of exclusive ales, limited editions and rare gifts. You can also buy Brewery Tour gift vouchers – the ideal present for the beer lover in your life, culminating in an introduction to the wonderful world of beer tasting!

VISIT SHOP.FULLERS.CO.UK FOR MORE INFORMATION



@FULLERSKITCHEN WE TAKE CHRISTMAS PERSONALLY

BEST OF THE SEASON

The ingredients for our Christmas menu are carefully selected from the best local suppliers in the country and cooked to perfection by our expert chefs.

SALMON FROM THE SEVERN & WYE SMOKERY IN GLOUCESTERSHIRE

Taste the centuries-old curing techniques used by Gloucestershire's Severn & Wye Smokery in our London Porter smoked salmon. Owner, Cookie, uses only the finest salmon from sustainable sources which when smoked with our very own London Porter, makes for a mouth-watering Christmas dish.

TURKEY FROM USK VALE IN MONMOUTHSHIRE

All of our turkeys are barn-reared by Nick and Maria Davies in the beautiful Usk Valley in Monmouthshire. The Davis family are traditional farmers who have supplied local butchers with beautiful, full-flavoured turkeys for the past 30 years.

BLACK CAB CHRISTMAS PUDDING

Our signature Christmas dish is given its distinctive rich taste by soaking the prunes and apricots in Fuller's Black Cab Stout. Inspired by a nineteenth century recipe and crafted from five different malts, Black Cab infuses this traditional pudding with an intense fruit flavour in every spoonful.



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CHRISTMAS AT THE ADMIRALTY

66 Trafalgar Square, London WC2N 5DS
admiralty.events@fullers.co.uk
020 7930 0066
www.admiraltytrafalgar.co.uk

TO BOOK YOUR CHRISTMAS PARTY, VISIT WWW.ADMIRALTYTRAFALGAR.CO.UK

A non-refundable deposit of £10pp is required to confirm a Christmas booking.
For full terms and conditions, please see www.fullers.co.uk/christmas-bookings

Ask about our vegan options.

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.



CHRISTMAS AT THE ADMIRALTY

CHRISTMAS PARTY MENU

2 COURSES £32.95 PER PERSON
3 COURSES £36.95 PER PERSON

STARTERS

London Porter smoked salmon, caper & watercress salad, lemon dressing
Spiced parsnip & apple soup (v)
Chicken liver pâté, spiced apple & grape chutney, toasted Golden Pride sourdough
Goat's cheese & caramelised red onion tart, baby leaves, balsamic reduction (v)

MAINS

Roast Usk Vale turkey breast, chestnut & apricot stuffing mini pie, pigs in blankets, turkey gravy served with honey-roasted parsnips & carrots, roast potatoes & buttered Brussels sprouts
Chalcroft blade of beef, mustard mash, carrots, roasted shallots, red wine & thyme gravy
Loch Duart salmon, white bean stew, lemon fennel
Roasted pumpkin & walnut gnocchi, sage oil, pumpkin seeds (v)

PUDDING

Black Cab Christmas pudding, Fuller's brandy butter ice cream by Laverstoke Park
Baked white chocolate & blackberry cheesecake, berry compote
Profiteroles & chocolate sauce
Selection of British cheeses, fruit chutney, crackers

NEW YEAR'S EVE PARTY MENU

2 COURSES £43.95 PER PERSON
3 COURSES £47.95 PER PERSON

STARTERS

French onion soup, HSB Gouda, croutons (v)
London Porter smoked salmon, Bramley apple & celeriac remoulade, toast
Smoked duck breast & poached pear salad
Caramelised shallot & thyme tart, goat's cheese, red pepper dressing (v)

MAINS

Herb crusted cod fillet, parsnip purée, wilted spinach, white wine sauce
Fillet au poivre, chips, watercress & peppercorn sauce
Corn-fed chicken breast, wild mushrooms, gnocchi & spinach
Thyme roasted celeriac, Parmesan polenta, sauce vierge (v)

PUDDING

Dark chocolate fondant, Fuller's salted caramel ice cream
Pear tarte tatin, toffee sauce, Fuller's vanilla ice cream
Vanilla panna cotta, plum compote, shortbread
Selection of British cheeses, fruit chutney, crackers

SHARING MENU

4 ITEMS £18 PER PERSON
5 ITEMS £20 PER PERSON
6 ITEMS £22 PER PERSON

MEAT

Spiced chicken thighs
Pork & sage sausage rolls
Hampshire beef burger sliders
Pigs in blankets

FISH

Smoked mackerel pâté on toast
Crayfish Marie Rose, baby gem
London Porter smoked salmon, celeriac remoulade
Mini cod & salmon fishcakes, tartare sauce

VEGETARIAN

Breaded Somerset brie, cranberry & chilli relish
Falafel & minted yoghurt
Cauliflower & spinach pakora
ESB rarebit, onion jam

SWEET

Paul's chocolate brownie
Mini mince pies

Why not add our Hampshire charcuterie range – ask for details

WHY NOT ADD A DRINKS PACKAGE TO YOUR BOOKING!

We have the following options available to get the party started:

“FIZZ RECEPTION”

Start the celebrations with a glass of bubbles for each party member.

10 BOTTLES OF FRONTIER CRAFT LAGER FOR THE TABLE

5 BOTTLES OF RED OR WHITE WINE FOR THE TABLE

5 BOTTLES OF PROSECCO FOR THE TABLE

Please ask for more details and prices.

