

CHRISTMAS PARTY MENU

STARTERS

- Fuller's London Porter smoked salmon, pickled beetroot,
horseradish & toasted Golden Pride sourdough (df)
- Chicken liver parfait, red onion chutney, toasted brioche, brandy jelly
- Curried roasted romanesco soup, raita, shallot bhaji (vg/gf)
- Wild mushrooms, fried duck egg, truffle, walnuts, Brussels sprouts (v/gf/df)
- Asahi tempura tiger prawns, garlic crouton, sweet & sour sauce (df)

MAINS

- Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, gravy,
cranberry & mandarin jam (gf)
- Gressingham duck leg, tarka dhal, raita (gf)
- Salmon en croûte, Chablis cream sauce
- Braised Scottish beef feather blade bourguignon & parsnip (gf/df)
- Baked cumin carrot & wild carrot mousse, rainbow chard & beetroot tarte,
macadamia nut & toasted Golden Pride sourdough crumbs (vg/df)
- Served with sharing plates of roast potatoes & a selection of seasonal vegetables (v)

PUDDINGS

- Fuller's Black Cab Christmas pudding, Fuller's brandy butter ice cream
- Rhubarb savarin cheesecake, clotted cream shortbread, Fuller's chocolate ice cream (gf)
- Poached berries, yuzu gel, hazelnut crumb (vg/gf/df)
- Speckled bread & butter pudding, crème anglaise & Fuller's vanilla ice cream
- Set milk chocolate parfait, raspberries, honeycomb & Fuller's raspberry sorbet (gf)

