

CHRISTMAS PARTY MENU

STARTERS

Roasted pumpkin soup

with a salad of pickled pumpkin, seeds, sage leaves and toasted millet bread (pb/df/gf)

Hampshire ham hock terrine

with sauce gribiche and toasted sourdough (df)

Tea & hop smoked haddock fishcake

with a mussel chowder, soft boiled egg and soft herbs

Wild mushroom ravioli

with winter kale, shavings of Old Winchester cheese, pickled salsify, topped with crispy shallots (v)

MAINS

Roasted Usk Vale turkey breast

with sage & apricot stuffing, pigs in blankets, cranberry & mandarin jam and gravy (df/gf)

Hereford beef, ox cheek and Beauvale blue cheese pie

with swede purée, shredded sprouts, beef dripping and a Marmite gravy

Fuller's London Porter marinated salmon pavé

with a caper & sultana purée, heritage kale, brown butter pine nuts and citrus ponzu raisins

Roasted bell pepper and truffle butter tofu

with edamame beans, hummus, roasted carrots and sourdough (pb)

PUDDINGS

Fuller's Black Cab Christmas pudding

with Fuller's brandy butter ice cream and London Porter jam (v)

Rhubarb Victoria sponge

topped with poached rhubarb and served with vanilla custard cream (v)

Choux au craquelin

with chocolate praline cream, hazelnut shards and a butterscotch sauce (v)

Ashley Palmer-Watts' chocolate mocha torte

with a chocolate crumb and Fuller's orange sorbet (v)

2 course £27.95pp | 3 course £31.95pp



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

