

Christmas Party Menu

Let us make it magical for you this Christmas, with our delicious menu,
freshly-cooked and full of sparkle

STARTERS

Black garlic and celeriac soup

with charred miso tofu and chicory (df) (pb) (v) 80 kcal

Fuller's London Porter smoked salmon royal cut

with toasted millet bread, sharp apple, caper and raisin purée, topped with pickled grapes 316 kcal

Hampshire game terrine;

wood pigeon, venison and pheasant with date and coffee relish, pickled vegetables and toasted sourdough (df) 318 kcal

Goat's cheese and shallot tarte

with confit garlic, purple sprouting broccoli purée, baked yeast, topped with a pine nut crumb (gf) (v) 428 kcal

MAINS

Usk Vale turkey breast,

chestnut & apricot stuffing, pigs in blankets, roasted potatoes & seasonal vegetables, gravy, cranberry & mandarin jam (df/gf) 1,203 kcal

Large white pork belly

with cider braised pork cheek, mustard potato purée, wilted and crispy chard and roasted kohlrabi (gf) 716 kcal

Lemon sole Veronique, served on the bone,

with seaweed baby potatoes and winter green beans 436 kcal

Chestnut mushroom "mac & cheese"

with chive sour cream, squash purée, toasted sourdough crumbs (v) 397 kcal

PUDDINGS

Fuller's Black Cab Christmas pudding

with Fuller's brandy butter ice cream and Porter jam (v) 628 kcal

Sticky ginger steamed pudding

with chocolate sauce, chocolate pearls and glazed mandarin (v) 702 kcal

Black Forest knickerbocker glory

Layers of Laverstoke Park Farm buffalo milk ice cream, Chantilly cream, chocolate sponge cake and cherries. (v) 708 kcal

Hail the plate of chocolate;

chocolate marquis, chocolate mousse of 33% ivory, 35% milk, 70% dark and snap crackle and pop (gf) 391 kcal

2 Courses £31.95

3 Courses £35.95



Allergens/Nutrition

Adults need around 2000 kcals a day. 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.



FULLER'S