



**FULLER'S**

**MENUS**

FOR WEDDINGS & FUNCTIONS



# DINING

*Treat your guests to a magnificent three-course meal.*

*Please select one starter, main and pudding which all your guests will have.*

*We will then cater for any dietary/allergen requirements separately.*

## TO START

### Meat Based

- t Chicken liver pâté, caramelised onion jam, cornichons, toasted sourdough
- tt Ham Hock terrine, golden beetroot, piccalilli, wholemeal toast
- ttt Potted beef, red onion marmalade, cornichons, mini Yorkshire puddings
- ttt Hampshire game terrine, apricot, ale chutney, toasted sourdough
- ttt Confit south coast pork belly, kohlrabi, apple and hazelnut salad

### Fish Based

- t Fuller's London Porter smoked salmon, caper butter, fresh horseradish, toasted sourdough
- t Prawn cocktail, Marie Rose sauce, buttered wholemeal bread
- ttt Fuller's River Test trout, fennel, watercress, Granny Smith apple, Cornish orchard dressing

### Plant Based

- t Roast beetroot, pickled shallots, quinoa, hazelnuts, apple balsamic (pb)
- t Maddie's plant-based pâté, caper and cornichon salad, toasted sourdough (pb)
- tt Baked cauliflower, pickled turnips, toasted almonds, sesame and tahini dressing (pb)
- ttt Charred tenderstem broccoli, roasted garlic, walnuts, buckwheat (pb)
- ttt Roast heritage carrot, avocado and pomegranate salad, cashew nuts (pb)

### Dairy/Wheat-Free

- t Roast beetroot, pickled shallots, quinoa, hazelnuts, apple balsamic (pb)
- tt Baked cauliflower, pickled turnips, toasted almonds, sesame and tahini dressing (pb)
- ttt Roast heritage carrot, avocado and pomegranate salad, cashew nuts (pb)
- ttt Fuller's River Test trout, fennel, watercress, Granny Smith apple, Cornish orchard dressing

### Soups

- t Roasted tomato soup, basil oil (v)
- tt Roasted butternut squash soup, toasted pumpkin seeds (v)
- tt Leek and potato velouté, crispy leeks (v)
- ttt English pea and mint soup, fresh pea salad (v)
- ttt Celeriac and apple soup (v)

### Sharing Starters

**Beautifully served platters for family-style feasting between two people**

- ttt **Cobble Lane charcuterie:** Coppa, Lomo, chorizo, fennel and garlic salami, olives, pickles focaccia, toasted sourdough
- ttt **Greek mezze:** Feta, sun-blushed tomato, hummus, tzatziki, babaganoush, olive tapenade, flatbread (v)

ttt Gold Menu tt Silver Menu t Bronze Menu



## TO CLEANSE YOUR PALATE

Raspberry sorbet (pb)

## TO EAT

### Meat Based

- t Pan-roasted Norfolk chicken breast, crushed new potatoes, spinach, wild mushrooms, white wine sauce
- t Confit Romsey pork belly, spring onion mash, wilted spinach, black pudding, red wine jus
- t t Fuller's London Pride, steak and mushroom shortcrust pie, mash, seasonal greens, red wine gravy
- t t Braised beef cheeks, mash, baby spinach, oyster mushroom, Mrs Owton's bacon, red wine gravy
- t t Thyme roast chicken, courgette, broad bean, pea, gem, Laverstoke Park Farm mozzarella salad, lemon dressing
- t t t Roast sirloin of beef, roast potatoes, roasted roots, Yorkshire pudding, cauliflower cheese, red wine gravy
- t t t South Coast pork chop, braised fennel, tomato, peppers, olives, capers, lemon

### Fish Based

- t Pan-fried salmon, leek and potato cake, spinach and dill cream sauce
- t t Whole grilled south coast plaice, tomato and black olive fondue, crispy capers
- t t Pan-roasted salmon fillet, braised fennel, peppers, tomato, olives, capers, lemon
- t t Fuller's Frontier-battered haddock and chips, crushed peas, tartare sauce, lemon
- t t t Roast cod, braised lentils, spinach, salsa verde
- t t t Pan-seared chalk stream trout, herb-crushed new potatoes, samphire, cockle butter sauce

### Plant based

- t Thai green curry, basmati rice, bok choy, cashew nuts, spring onions (pb)
- t t Charred aubergine, minted coconut yoghurt, confit garlic, sumac, cumin, flatbread (pb)
- t t Wild mushroom bourguignon, potato and cauliflower mash, white truffle oil (pb)
- t t Grilled cauliflower, white beans, spinach, hazelnuts, winter pesto, pomegranate, crispy shallots (pb)
- t t t Spelt risotto, roasted sweet potato, spinach, pomegranate molasses, parsnip crisps (pb)

### Dairy/Wheat free

- t Thai green curry, basmati rice, bok choy, cashew nuts, spring onions (pb)
- t t Whole grilled south coast plaice, tomato and black olive fondue, crispy capers
- t t Grilled cauliflower, white beans, spinach, winter pesto, pomegranate, crispy shallots (pb)
- t t t Pork chop braised fennel, tomato, peppers, olives, capers, lemon

t t t Gold Menu t t Silver Menu t Bronze Menu





## TO TREAT

### Comforting Puds

- t Bakewell tart, crème anglaise (v)
- t t Molasses sticky toffee pudding, Fuller's salted caramel ice cream (v)
- t t Toffee and pecan cheesecake, Fuller's salted caramel ice cream (v)
- t t Chocolate brownie, Fuller's salted caramel ice cream
- t t t Chocolate and hazelnut mousse, brandy snap bow, blackcurrant coulis (v)

### Fruity

- t Lemon posset, homemade shortbread (v)
- t t Apple and cinnamon crumble, vanilla custard (v)
- t t Glazed lemon tart, Fuller's raspberry sorbet (v)
- t t t Pear, plum, vanilla and almond crumble, crème anglaise (v)

### Plant Based

- t Apple and pear crumble, coconut ice cream (pb)
- t Plant-based Eton mess (pb)
- t t BBQ pineapple, calamansi lime, pineapple caramel, coconut sorbet (pb)
- t t Strawberry trifle, custard, mint and basil jelly, set yoghurt (pb)
- t t t Coconut panna cotta, poached pineapple, passionfruit (pb)
- t t t Raspberry and coconut mille-feuille (pb)

### Dairy/Wheat Free

- t Plant-based Eton mess (pb)
- t t BBQ pineapple, calamansi lime, pineapple caramel, coconut sorbet (pb)
- t t Strawberry trifle, custard, mint and basil jelly, set yoghurt (pb)
- t t t Coconut panna cotta, poached pineapple, passion fruit (pb)

## TO INDULGE

*Make your sit down extra special with our indulgent extras*

**British cheese board;** Snowdonia Black Bomber Cheddar, Yorkshire Blue Monday, Waterloo Brie, Smoked Applewood, quince, fruit, artisan crackers

Glass of port

Bread and butter with your starter

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### PRICING

#### SILVER

- 2 Course: £30.95 *per person*
- 3 Course: £37.95 *per person*

#### BRONZE

- 2 Course: £22.95 *per person*
- 3 Course: £29.95 *per person*

Mix and match between Bronze, Silver and Gold: £5 *per upgrade, per course*  
Add on a palate cleanser: £2 *per person*  
Add on a cheese board: £7 *per person*

#### GOLD

- 2 Course: £37.95 *per person*
- 3 Course: £45.95 *per person*

Ask us about adding a glass of port to compliment your cheese course  
Add on bread and butter: £2 *per person*  
Ask us about adding tea and coffee

t t t Gold Menu t t Silver Menu t Bronze Menu



Adults need around 2000kcal 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