

CHRISTMAS PARTY MENU

STARTERS

Fuller's River Test smoked trout, fennel, watercress, Granny Smith apple,
Cornish Orchards cider dressing (df/gf)

Chicken liver parfait, fig & onion chutney, toasted brioche, brandy jelly
Caramelised parsnip soup, pickled pear & tarragon (pb/df/gf)

Hampshire ham hock terrine, date & fig chutney, smoked paprika pork crackers (df/gf)

MAINS

Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, gravy,
cranberry & mandarin jam (df/gf)

Braised Scottish beef feather blade, creamed wild mushroom & herbs (gf)

Pan-roasted fillet of salmon, celeriac purée, wilted chard, preserved lemon butter (gf)

Baked pumpkin polenta, roasted pumpkin & seeds, sprouts, sage & chestnut glaze (pb/df)

Served with sharing plates of roast potatoes & a selection of seasonal vegetables (pb/df/gf)

PUDDINGS

Fuller's Black Cab Christmas pudding, Fuller's brandy butter ice cream (v)

Butterscotch savarin cheesecake, clotted cream shortbread, Fuller's chocolate ice cream (gf)

Poached berries, meringue, raspberry gel, hazelnut crumb (pb/df/gf)

Paul's chocolate brownie, white chocolate glaze, salted caramel ice cream (v/gf)

Mini mince pies (v)

2 course £24pp 3 course £28pp

Children under 12

2 course £12pp 3 course £14pp

