



Holly Bush Private Function Menu
38 per person

Starters

Cornish Crab
gazpacho, apple & radish

Burrata
blood orange, chicory & almond

Chicken Liver Parfait
piccalilli & sourdough

Roasted Vegetable Pate (vg)
grilled sourdough

Main Courses

Roasted Rump of Lamb
samphire, broad beans, salsa verde & jus

Grilled Asparagus(vg)
broad bean, apple, spelt, hazelnut & bitter leaves

Fillet of Salmon
sea herbs, sauce vierge

Wild Mushroom Gnocchi (v)
pied bleu mushrooms, wild garlic pest, goat's curd

Desserts

Apple Crumble (vg)
coconut sorbet

Valrhona Chocolate Mousse
cherry parfait, 100's & 1000's, chocolate crumble

Sticky Toffee Pudding
clotted cream

Vanilla Cheesecake
blood orange, burnt meringue & lemon balm

Please be aware menu options cannot be amended or substituted



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.