

CHRISTMAS DAY MENU

Prosecco & selection of canapés

STARTERS

Artichoke velouté, roasted chestnuts & oil (vg/df/gf)

Chicken liver parfait, fig & onion chutney, toasted brioche, brandy jelly

Pickled wild mushrooms, scrambled quail egg, truffle & Brussels sprout tops (v/gf)

Cornish crab roll, apple, avocado & lemon balm (df/gf)

Ballotine of Fuller's London Porter smoked salmon
cucumber & pickled raspberry, toasted Golden Pride sourdough crumbs (df)

MAINS

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

Owton's dry-aged beef Wellington, roasted shallot, heritage carrot, Madeira jus (gf available)

Roast tranche of turbot, golden raisins, cauliflower, pine nut dressing (gf)

Guinea fowl breast & thigh, Jerusalem artichoke and torched leek risotto, celeriac & sherry jus (gf)

Baked cumin carrot & wild carrot mousse, rainbow chard & beetroot tarte,
macadamia nut & toasted Golden Pride sourdough crumbs (vg/df)

Served with sharing plates of roast potatoes & a selection of seasonal vegetables (v)

PUDDINGS

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

Milk chocolate mousse, praline, feuilletine & Arriba chocolate parfait, matcha macaroon

Poached berries, yuzu gel, hazelnut crumb (vg/gf/df)

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

Bara brith bread & butter pudding, crème anglaise, Fuller's vanilla ice cream

Coffee & chocolate truffles

£80pp



If you require information regarding the presence of allergens in any of our food or drink, please ask your server. (v) vegetarian (vg) vegan (df) dairy free (gf) gluten free
Discretionary service charge of 12.5% may be added, ask for details.

XDF/P161