

CHRISTMAS PARTY MENU

STARTERS

Fuller's London Porter smoked salmon, pickled beetroot,
horseradish & toasted Golden Pride sourdough (df)
Chicken liver parfait, red onion chutney, toasted brioche, brandy jelly
Caramelised parsnip soup, pickled pear and tarragon (vg/gf/df)

MAINS

Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets,
gravy, cranberry & mandarin jam (gf)
Braised Scottish beef feather blade, creamed wild mushroom & herbs (gf)
Baked pumpkin polenta, roasted pumpkin & seeds, sprouts, sage & chestnut glaze (vg/gf)
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
Butterscotch savarin cheesecake, clotted cream shortbread, Fuller's chocolate ice cream (gf)
Poached berries, verbena gel, hazelnut crumb (vg/gf/df)

2 course £35pp 3 course £41pp

