

# CHRISTMAS PARTY MENU

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## STARTERS

### Roasted pumpkin soup

with a salad of pickled pumpkin, seeds, sage leaves and toasted millet bread (pb/df/gf)

### Hampshire ham hock terrine

with sauce gribiche and toasted sourdough (df)

### Tea & hop smoked haddock fishcake

with a mussel chowder, soft boiled egg and soft herbs

### Wild mushroom ravioli

with winter kale, shavings of Old Winchester cheese, pickled salsify, topped with crispy shallots (v)

## MAINS

### Roasted Usk Vale turkey breast

with sage & apricot stuffing, pigs in blankets, cranberry & mandarin jam and gravy (df/gf)

### Hereford beef, ox cheek and Beauvale blue cheese pie

with swede purée, shredded sprouts, beef dripping and a Marmite gravy

### Apple smoked trout

with a caper & sultana purée, heritage kale, brown butter pine nuts and citrus ponzu raisins

### Roasted bell pepper and truffle butter tofu

with edamame beans, hummus, roasted carrots and sourdough (pb)

## PUDDINGS

### Fuller's Black Cab Christmas pudding

with Fuller's brandy butter ice cream and London Porter jam (v)

### Rhubarb Victoria sponge

topped with poached rhubarb and served with vanilla custard cream (v)

### Choux au craquelin

with chocolate praline cream, hazelnut shards and a butterscotch sauce (v)

### Ashley Palmer-Watts' chocolate mocha torte

with a chocolate crumb and Fuller's orange sorbet (v)

2 course £27.95pp | 3 course £31.95pp



Allergen / Nutritional

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 (gf) gluten free (df) dairy free (gfo) gluten free option



**FULLER'S**