

CHRISTMAS PARTY MENU

STARTERS

Fuller's London Porter smoked salmon, pickled beetroot,
horseradish & toasted Golden Pride sourdough

Duck liver parfait, fig & onion chutney, toasted brioche

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, bourguignon sauce & parsnip puree (gf)

Polenta pancake, Baked courgettes, roasted cauliflower, sourdough & herbs (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
Butterscotch savarin cheesecake, clotted cream shortbread, Fuller's chocolate ice cream (gf)

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

2 course £30pp 3 course £35pp

