



CHRISTMAS DAY MENU

Fizz & canapés on arrival

STARTERS

Roasted celeriac soup, blue cheese tortellini, hazelnuts (v)

Pan-fried scallops, white onion purée, candied apple, parsnip crisps,
pickled horseradish dressing

London Porter smoked salmon mousse, lime & passion fruit jelly, celeriac remoulade

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

Roasted Autumn Gold pumpkin, sprout, endive, pomegranate & clementine (v)

MAINS

Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & gravy

Beef Wellington, HSB braised shallot, Heritage carrots, Madeira jus

Pavé of halibut, oyster beignet, sea vegetables, muscat velouté, lovage oil

Stone bass, cured ham, charred broccoli, cockles, malt vinegar

Squash, pinenut & spinach Wellington, tenderstem broccoli, blue cheese sauce (v)

Served with duck fat roast potatoes and a selection of seasonal vegetables for the table

PUDDINGS

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

Chocolate & morello cherry parfait, clementine ganache & Champagne foam

Clementine trifle, brandy crème, toasted almond nuts & brittle

Pistachio aerated cheesecake, Oreo & vanilla crumb, cinnamon poached raspberries

Warm honey pudding, spiced pear William, Devonshire clotted cream

Fuller's Estate cheeseboard, Hophead aubergine chutney & water biscuits

Coffee & chocolate truffles

£80.00 pp

Smaller portions of the Christmas Day menu are available for children £35.00pp

Ask about our vegan, gluten free and dairy free menus

If you require information regarding the presence of allergens in any of our food or drink, please ask your server. (v) Vegetarian (vg) Vegan
Discretionary service charge of 12.5% may be added, ask for details.