

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

Hampshire ham hock terrine, date & fig chutney, smoked paprika crackers (gf/df)

Caramelised parsnip soup, pickled apple & tarragon (vg/df/gf)

Roasted king oyster mushroom, wild mushroom purée, pickled French beans & parsnips (vg/df/gf)

Dressed crab, grapefruit salad, crème fraiche, herb pesto (gf)

MAINS

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

New Forest game suet pie, swede purée & cavolo nero

Smoked Chalk Stream trout, cockle & mussel nage, watercress oil, chives (gf)

Apple braised pork belly, pork medallion, carrot & cumin purée, mustard sauce (gf/df)

Pithivier of orange, beetroot, kale & pine nut, pickled red grapes & celery stalk (vg/gf/df)

Polenta pancake, baked courgettes, roasted cauliflower, sourdough,
caramelised cobnuts & 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

Arctic roll of nutmeg, pumpkin & cinnamon, honeycomb & toasted Golden Pride sourdough crumbs

Cherry savarin cheesecake, orange shortbread, Fuller's chocolate ice cream (gf)

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

Hop poached pear, toasted almonds, truffle maple syrup & coconut ice cream (vg/df/gf)

Set milk chocolate parfait, raspberries, honeycomb & Fuller's raspberry sorbet (gf)

2 course £26pp 3 course £31pp

