

CHRISTMAS PARTY MENU

STARTERS

Fuller's River Test smoked trout, fennel, watercress, Granny Smith apple,
Cornish Orchards cider dressing (df/gf)

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

Curried roasted romanesco soup, raita, shallot bhaji (pb/df/gf)

Wild mushrooms, fried duck egg, truffle, walnuts, Brussels sprouts (v/df/gf)

Asahi tempura tiger prawns, garlic crouton, sweet & sour sauce (df)

MAINS

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

Confit duck leg, tarka dhal, raita (df/gf)

Pan-roasted salmon fillet, braised fennel, peppers, tomatoes, olives, capers, lemon (gf)

Braised Scottish beef feather blade, bourguignon & parsnip (gf)

Baked cumin carrot & wild carrot mousse, rainbow chard & beetroot tarte,
macadamia nuts (pb/df)

Served with sharing plates of roast potatoes & a selection of seasonal vegetables (pb/df/gf)

PUDDINGS

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

Rhubarb savarin cheesecake, clotted cream shortbread, Fuller's chocolate ice cream (gf)

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

Craquelin profiterole, praline crème pâtissière, chocolate sauce (v)

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

Mini mince pies (v)

2 course £26pp 3 course £30pp

Children under 12

2 course £13pp 3 course £15pp



If you require information regarding the presence of allergens in any of our food or drink, please ask your server.

While a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination.

(v) vegetarian (pb) plant-based (df) dairy free (gf) gluten free. Discretionary service charge of 12.5% may be added, ask for details.