

CHRISTMAS DAY MENU

Prosecco & selection of canapés

STARTERS

Artichoke velouté, roasted chestnuts & oil (vg/df/gf)

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

Pickled wild mushrooms, scrambled quail egg, truffle & Brussels sprout tops (v/gf)

Cornish crab roll, apple, avocado & lemon balm (df/gf)

Ballotine of Fuller's London Porter smoked salmon
cucumber & pickled raspberry, toasted Golden Pride sourdough crumbs (df)

MAINS

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

Owton's dry-aged beef Wellington, roasted shallot, heritage carrot, Madeira jus (gf available)

Roast Chalk Stream trout, golden raisins, cauliflower, pine nut & apple dressing (gf/df)

Guinea fowl breast & thigh, Jerusalem artichoke and torched leek risotto, celeriac & sherry jus (gf)

Chestnut & celeriac pavé, celeriac purée, marinated beetroot, sage, crispy kale,
pickled enoki mushrooms (vg/df/gf)

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

Milk chocolate mousse, praline, feuilletine & Arriba chocolate parfait, matcha macaroon

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

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

White chocolate bread & butter pudding, Fuller's vanilla ice cream

Coffee & chocolate truffles

£75 pp

