

CHRISTMAS DAY MENU

Prosecco & selection of canapés on arrival

STARTERS

Black garlic & celeriac soup
with charred miso tofu and chicory (pb/df/gf)

Hand-picked Cornish crab
with celeriac remoulade, pickled cucumber & apple and brown crab brioche

Confit duck leg
with potato terrine, red cabbage gazpacho and pickled cherries (gf)

Wild mushroom ravioli
with winter kale, shavings of Old Winchester cheese, pickled salsify and topped with crispy shallots (v)

MAINS

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

Owton's 28 day dry-aged beef Wellington
with roasted shallot, heritage carrot purée and a Madeira jus (gfo)

Poached south coast lemon sole
with prawn mousseline, courgette duxelles and a lobster bisque (gf)

Oven-roasted chard and pumpkin steaks
with goat's curd, toasted pumpkin seeds, pulses and pickled enoki mushrooms (v/gf)

PUDDINGS

Fuller's Black Cab Christmas pudding
with Fuller's brandy butter ice cream and London Porter jam (v)

Meringue snow cup
white chocolate mousse, orange and raspberry, topped with meringue shards (v/gf)

Candied toffee apple
with granola and Fuller's coconut ice cream (pb/df)

Steamed Limoncello and ginger cake
with Fuller's buffalo milk vanilla ice cream (v)

Coffee & chocolates to finish

3 course £90pp



Allergen / Nutritional

If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur.
(v) vegetarian (pb) plant-based (gf) gluten free (df) dairy free (gfo) gluten free option



FULLER'S