

CHRISTMAS PARTY MENU

STARTERS

Chicken liver parfait, fig & onion chutney, toasted brioche, brandy jelly
Asahi tempura tiger prawns, garlic crouton, sweet & sour sauce (df)
Fuller's River Test smoked trout, apple, fennel & dill salad, sourdough (df)
Curried roasted romanesco soup, raita, shallot bhaji (pb/df/gf)
Wild mushrooms, fried duck egg, truffle, walnuts, Brussels sprouts (v/df/gf)

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)
Salmon en croûte, Chablis cream sauce
Shortcrust pie of braised Scottish beef, creamed wild mushrooms, parsnip
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)
Rum baba, rum syrup, Chantilly cream (v)
Set milk chocolate parfait, raspberries, honeycomb & Fuller's raspberry sorbet (v/gf)
Mini mince pies (v)

2 course £29pp 3 course £33pp

Children under 12

2 course £14.50pp 3 course £16.50pp



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.