

# CHRISTMAS PARTY MENU

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## STARTERS

- Fuller's London Porter smoked salmon, soft boiled egg, capers, brown bread & butter  
Chicken liver parfait, fig & onion chutney, toasted brioche, brandy jelly  
Caramelised parsnip soup, pickled pear & tarragon (vg/df/gf)  
Hampshire ham hock terrine, date & fig chutney, smoked paprika pork crackers (gf/df)

## MAINS

- Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, gravy,  
cranberry & mandarin jam (gf)  
Braised Scottish beef feather blade, creamed wild mushroom & herbs (gf)  
Baked Chalk Stream trout, herb crust, Charlotte potatoes & lemon dressing (df)  
Baked pumpkin polenta, roasted pumpkin & seeds, sprouts, sage & chestnut glaze (vg/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  
Butterscotch savarin cheesecake, clotted cream shortbread, Fuller's chocolate ice cream (gf)  
Poached berries, verbena gel, hazelnut crumb (vg/gf/df)  
Paul's chocolate brownie, white chocolate glaze, Brewer Street coffee ice cream (gf)

2 course £27pp    3 course £32pp

