

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
Caramelised parsnip soup, pickled pear & tarragon (pb/df/gf)

Hampshire ham hock terrine, date & fig chutney, smoked paprika pork crackers (df/gf)

MAINS

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

Braised Scottish beef feather blade, creamed wild mushroom & herbs (gf)

Pan-roasted fillet of salmon, celeriac purée, wilted chard, preserved lemon butter (gf)

Baked pumpkin polenta, roasted pumpkin & seeds, sprouts, sage & chestnut glaze (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)

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

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

Paul's chocolate brownie, white chocolate glaze, salted caramel ice cream (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.