

# CHRISTMAS DAY MENU

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Prosecco & selection of canapés on arrival

## STARTERS

Roasted cauliflower soup

with truffle, Oxford Blue cheese and toasted millet bread (v/gf)

Apple smoked trout

with whipped ricotta, radicchio, beetroot, poached egg and sourdough

Duck Liver parfait

with Jameson orange whiskey chutney and toasted rye sourdough

Crab thermidor tart

with a creamy crab bisque

## 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)

Baked herb crusted south coast brill

served with buttered spinach, carrots, celeriac and glazed with Hollandaise sauce

Wild mushroom, spinach and lentil suet pudding

with garlic & parsley sauce (pb)

## PUDDINGS

Fuller's Black Cab Christmas pudding

with Fuller's brandy butter ice cream and London Porter jam (v)

Brown sugar shortbread

topped with whipped toffee, blackberry and toasted sugar (v)

Paul's chocolate brownie

with white chocolate ganache, Fuller's salted caramel ice cream and milk chocolate mousse, sprinkled with popping candy – snap, crackle and pop! (v/gf)

Riesling carrot cake

baked with sultana & Riesling purée, sugared walnuts, white chocolate icing and Fuller's orange sorbet (v/gf)

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**