

# CHRISTMAS PARTY MENU

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## STARTERS

Fuller's River Test smoked trout, apple, fennel & dill salad, sourdough (df)

Chicken liver parfait, red onion chutney, toasted brioche, brandy jelly

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

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

Roasted king oyster mushroom, wild mushroom purée, pickled French beans & parsnips (pb/df/gf)

Dressed crab, grapefruit salad, crème fraiche, herb pesto (gf)

## MAINS

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

New Forest game suet pie, swede purée & cavolo nero

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

Apple-braised pork belly, pork medallion, carrot & cumin purée, mustard sauce (df/gf)

Pithivier of orange, beetroot, kale & pine nut, pickled red grapes & celery stalk (pb/df/gf)

Polenta pancake, baked courgettes, roasted cauliflower, sourdough, caramelised cobnuts & herbs (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)

Rum baba, rum syrup, Chantilly cream (v)

Cherry savarin cheesecake, orange shortbread, Fuller's chocolate ice cream (gf)

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

Hop-poached pear, toasted almonds, truffle maple syrup & coconut ice cream (pb/df/gf)

Set milk chocolate parfait, raspberries, honeycomb & Fuller's raspberry sorbet (v/gf)

Mini mince pies (v)

2 course £26pp    3 course £30pp

## Children under 12

2 course £13pp    3 course £15pp

