



Here at Fuller's, we are passionate about food. Our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly-cooked dishes every time.

## WEDDING BRONZE MENU

Please choose one starter, main and pudding

### STARTERS

Duck liver pâté, caramelised onion jam, toasted sourdough  
Spiced butternut squash soup, crème fraîche, toasted pumpkin seeds  
Chicken satay skewers, bean shoot & coriander salad, peanut dipping sauce  
Charred tenderstem broccoli, roasted garlic, walnuts, buckwheat (pb)

### MAINS

Chicken breast, buttered new potatoes, spinach, wild mushrooms, white wine sauce  
Pan fried salmon, leek & potato cake, dill cream sauce  
Confit Romsey pork belly, Fuller's Hampshire black pudding rosti, spring onion purée, wilted spinach  
Cajun roasted chickpeas, caramelised onion & butternut squash salad (pb)

### PUDDINGS

Vintage Ale sticky toffee pudding, Fuller's salted caramel ice cream  
Lemon posset & homemade shortbread  
Bakewell tart, crème anglaise  
Roasted Cox apple, cinnamon & vanilla crumble (pb)

**£29.95 per person**

Allergen Info



If you have an allergy, please talk to a member of our team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared of ingredients which do contain allergens. (v) vegetarian (pb) plant-based in the presence