



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 GOLD MENU

Please choose one starter, main and pudding

### STARTERS

Smoked duck breast & poached pear salad

Potted brown shrimp, shellfish butter, rosemary focaccia melba toast, pickled kohlrabi, spring onions

Grilled polenta, roasted fennel, tomatoes, peppers, garlic & extra virgin olive oil (pb)

Celeriac, apple & walnut soup (v)

### MAINS

Shoulder of lamb, rosemary rosti, sautéed kale & redcurrant gravy

Confit duck & game faggot, fondant potato, buttered kale

Charred aubergine, minted coconut yoghurt, confit garlic, sumac, cumin flatbread (pb)

Whole grilled south coast plaice, tomato & black olive fondue, crispy capers

### PUDDINGS

Pear, plum, vanilla & almond crumble, crème anglaise

Fig & almond brûlée, almond biscuits

Chocolate & hazelnut mousse, blackcurrant coulis

Coconut panna cotta, poached pineapple, passion fruit (pb)

**£39.95 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