



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 SILVER MENU

Please choose one starter, main and pudding

STARTERS

English pea soup

Fuller's London Porter smoked salmon, Golden Pride sourdough, caper butter, fresh horseradish, lemon

Ham hock & leek terrine, piccalilli

Roast beetroot, pickled shallots, quinoa, hazelnuts, apple balsamic (pb)

MAINS

Braised beef cheeks, mash, baby spinach, oyster mushrooms, Mrs Owton's bacon, red wine sauce

Roast cod, braised lentils, spinach & salsa verde

Thyme roasted chicken breast, butter bean & chorizo casserole

Spelt risotto, sweet potato, salsify, molasses & herb salad (pb)

PUDDINGS

Apple & cinnamon crumble, vanilla custard

Lemon tart, Fuller's raspberry sorbet, Chantilly

Toffee & pecan cheesecake, Fuller's salted caramel ice cream

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

£34.95 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