

CHRISTMAS DAY MENU

CANAPÉS

Smoked salmon mousse, caviar & fennel
Bocconcini, salt-baked beetroot tartare (v/gf)
Crispy ham hock, black pudding & apple
Salt-baked beetroot tartare (v/df/gf)

STARTERS

Artichoke velouté, roasted chestnuts & oil (pb/df/gf)
Chicken liver parfait, fig & onion chutney, toasted brioche, brandy jelly
Pickled wild mushrooms, scrambled quail egg, truffle & Brussels sprout tops (v/gf)
Cornish crab roll, apple, avocado (df/gf)
Ballotine of Fuller's River Test trout, cucumber & pickled raspberry, toasted sourdough crumbs (df)

MAINS

Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, gravy,
cranberry & mandarin jam (df/gf)
Owton's dry-aged beef Wellington, roasted shallot, heritage carrot, Madeira jus
(Can be made gluten free on request)
Roast tranche of turbot, golden raisins, cauliflower, pine nut dressing (gf)
Guinea fowl breast & thigh, Jerusalem artichoke & torched leek risotto, roasted celeriac, sherry jus (gf)
Baked cumin carrot & wild carrot mousse, rainbow chard & beetroot tarte, macadamia nuts (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)
Milk chocolate mousse, praline, feuilletine & Arriba chocolate parfait, matcha macaroon
Poached berries, yuzu gel, hazelnut crumb (pb/df/gf)
Butterscotch savarin cheesecake, clotted cream shortbread, Fuller's chocolate ice cream (gf)
Bara brith & butter pudding, crème anglaise & Fuller's vanilla ice cream (v)

English breakfast tea

Americano

Chocolate truffle (v/gf)

£75pp

Children under 12

£37.50pp

