

# CHRISTMAS PARTY MENU

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## STARTERS

Chicken liver parfait, fig & onion chutney, toasted brioche, brandy jelly  
Asahi tempura tiger prawns, garlic crouton, sweet & sour sauce (df)  
Fuller's River Test smoked trout, apple, fennel & dill salad, sourdough (df)  
Curried roasted romanesco soup, raita, shallot bhaji (pb/df/gf)  
Wild mushrooms, fried duck egg, truffle, walnuts, Brussels sprouts (v/df/gf)

## MAINS

Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, gravy,  
cranberry & mandarin jam (df/gf)  
Confit duck leg, tarka dhal, raita (df/gf)  
Salmon en croûte, Chablis cream sauce  
Shortcrust pie of braised Scottish beef, creamed wild mushrooms, parsnip  
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)  
Rhubarb savarin cheesecake, clotted cream shortbread, Fuller's chocolate ice cream (gf)  
Poached berries, yuzu gel, hazelnut crumb (pb/df/gf)  
Rum baba, rum syrup, Chantilly cream (v)  
Set milk chocolate parfait, raspberries, honeycomb & Fuller's raspberry sorbet (v/gf)  
Mini mince pies (v)

2 course £33pp    3 course £37pp

## Children under 12

2 course £16.50pp    3 course £18.50pp



If you require information regarding the presence of allergens in any of our food or drink, please ask your server.  
While a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination.  
(v) vegetarian (pb) plant-based (df) dairy free (gf) gluten free. Discretionary service charge of 12.5% may be added, ask for details.