

DINING MENU



STARTERS

Caramelised parsnip soup, picked pear & tarragon (v)
Smoked duck, chicory, pomegranate & tangerine
London Porter smoked salmon, pickled beetroots, horseradish & sourdough

MAINS

Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & gravy
Braised shin of Scotch beef bourguignon, parsnip purée
Salmon & cod cobbler, tenderstem broccoli
Roasted vegetable lasagne, tomato & black olive fondue (v)
Served with duck fat roast potatoes and a selection of seasonal vegetables for the table

PUDDINGS

Fuller's Black Cab Christmas pudding, brandy butter ice cream
Chocolate opera, white chocolate cappuccino ganache
Black forest chocolate dome, 80's whipped cream
Fuller's Estate cheeseboard, Hophead aubergine chutney & water biscuits

2 course £26.95pp 3 course £32.95pp

Ask about our vegan, gluten-free and dairy-free menus

