

BOXING DAY MENU



Buck's Fizz

STARTERS

Roasted celeriac soup, blue cheese tortellini & hazelnuts (v)

Pan-fried scallops, white onion purée, candied apple, parsnip crisps, pickled horseradish dressing

London Porter smoked salmon mousse, lime & passion fruit jelly, celeriac remoulade

Chicken liver parfait, fig & onion chutney, toasted brioche, brandy jelly

Roasted pumpkin, sprout, endive, pomegranate & clementine (v) (vg)

MAINS

Roast Sirloin Shorthorn beef from Chalcroft Farm, Hampshire

Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & gravy

Chestnut crusted Chalk Stream trout supreme, potato & Welsh leek cake,
charred leek & cranberry salsa

Wild mushroom pithivier, rocket, fig & Parmesan, truffle emulsion (v)

Roast leg of White Texel lamb from Dairy Farm, Dorset

Mash Farm honey & mustard roasted gammon, caramelised pineapple

Served with duck fat roast potatoes, Yorkshire pudding, cauliflower cheese,
honey roasted carrots, swede, savoy cabbage & gravy for the table

PUDDINGS

Vintage Ale sticky toffee pudding, Fuller's salted caramel ice cream

Chocolate & morello cherry parfait, clementine ganache & Champagne foam

Pistachio aerated cheesecake, Oreo & vanilla crumb, cinnamon poached raspberries

Warm honey pudding, spiced pear William, Devonshire clotted cream

Fuller's Estate cheeseboard, Hophead aubergine chutney & water biscuits

Coffee & Chocolate Truffles

£35.00pp

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