

CHRISTMAS DAY MENU

Prosecco & selection of canapés

STARTERS

Artichoke velouté, roasted chestnuts & oil (vg/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 & lemon balm (df/gf)

Ballotine of Fuller's London Porter smoked salmon
cucumber & pickled raspberry, toasted Golden Pride sourdough crumbs (df)

MAINS

Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, gravy,
cranberry & mandarin jam (gf)

Owton's dry-aged beef Wellington, roasted shallot, heritage carrot, Madeira jus (gf available)

Roast Chalk Stream trout, golden raisins, cauliflower, pine nut & apple dressing (gf/df)

Guinea fowl breast & thigh, Jerusalem artichoke and torched leek risotto, celeriac & sherry jus (gf)

Chestnut & celeriac pavé, celeriac purée, marinated beetroot, sage, crispy kale,
pickled enoki mushrooms (vg/df/gf)

Served with sharing plates of roast potatoes & a selection of seasonal vegetables (v)

PUDDINGS

Fuller's Black Cab Christmas pudding, Fuller's brandy butter ice cream

Milk chocolate mousse, praline, feuilletine & Arriba chocolate parfait, matcha macaroon

Poached berries, yuzu gel, hazelnut crumb (vg/df/gf)

Butterscotch savarin cheesecake, clotted cream shortbread, Fuller's chocolate ice cream (gf)

White chocolate bread & butter pudding, Fuller's vanilla ice cream

Coffee & chocolate truffles

£70pp



WE'RE EXPERTS IN MAKING YOUR CHRISTMAS

To make sure your party is the perfect celebration, our dedicated Christmas Co-ordinator will liaise with you to ensure every detail you require is catered for.

ONLY AT FULLER'S

The ingredients for our Christmas menus are carefully selected from the best local suppliers in the country and cooked to perfection by our expert chefs. We have created a range of dishes only available at Fuller's.

London Porter Smoked Salmon

Gloucestershire's Severn & Wye Smokery use only the finest salmon from sustainable sources which, when smoked with our very own London Porter, makes for a mouth-watering Christmas dish.

Turkey from Usk Vale in Monmouthshire

All of our turkeys are reared in the beautiful Usk Valley in Monmouthshire by the Davis family, who have supplied local butchers with full-flavoured turkeys for the past 30 years.

Black Cab Christmas Pudding

Inspired by a nineteenth century recipe, our signature Christmas dish is given its distinctive rich taste by soaking the prunes and apricots in Fuller's Black Cab stout.

GET IN TOUCH NOW TO SECURE YOUR SPACE

Simply make your choices from our Christmas menus, then visit us online, call or email to make your booking:

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