

# CHRISTMAS DAY MENU

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## 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)  
Brown butter grilled turbot, celeriac purée, Brussels sprouts & crispy bacon  
Guinea fowl breast & thigh, Jerusalem artichoke & torched leek risotto, roasted celeriac, sherry jus (gf)  
Chestnut & celeriac pavé, celeriac purée, marinated beetroot, sage, crispy kale, pickled enoki mushrooms (pb/df/gf)  
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)  
Craquelin profiterole, praline crème pâtissière, chocolate sauce (v)

English breakfast tea

Americano

Chocolate truffle (v/gf)

£80pp

Children under 12

£40pp



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.