



# 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

## P U D D I N G S

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

£ 3 7 . 5 0 p p

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

If you require information regarding the presence of allergens in any of our food or drink, please ask your server. (v) Vegetarian (vg) Vegan  
Discretionary service charge of 12.5% may be added, ask for details.

