

# CHRISTMAS DAY MENU

---

Prosecco & selection of canapés

## STARTERS

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

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, pearl barley 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:

**The Prince Blucher, 124 The Green,  
Twickenham, Middlesex TW2 5AG  
T. 020 8894 1824 E. princeblucher@fullers.co.uk  
www.princeblucher.co.uk**

For full Terms & Conditions visit [www.Fullers.co.uk/Christmas](http://www.Fullers.co.uk/Christmas)

