



FULLER'S

MENUS

FOR WEDDINGS & FUNCTIONS



DINING

Treat your guests to a magnificent three-course meal.

Please select one starter, main and pudding

We will then cater for any dietary/allergen requirements separately..

TO START

Meat Based

Chicken liver pâté, caramelised onion jam, cornichons, toasted sourdough

Fish Based

Prawn cocktail, Marie Rose sauce, buttered wholemeal bread

Plant Based + Dairy/Wheat free

Roast beetroot, pickled shallots, quinoa, hazelnuts, apple balsamic (pb)

Soups

Roasted tomato soup, basil oil (v)



TO EAT

Meat Based

Pan-roasted Norfolk chicken breast, crushed new potatoes, spinach, wild mushrooms, white wine sauce

Confit Romsey pork belly, spring onion mash, wilted spinach, black pudding, red wine jus

Fish Based

Pan-fried salmon, leek and potato cake, spinach and dill cream sauce

Plant based + Dairy/Wheat free

Thai green curry, basmati rice, bok choy, cashew nuts, spring onions (pb)



TO TREAT

Comforting Puds

Molasses sticky toffee pudding, Fuller's salted caramel ice cream (v)

Fruity

Apple and cinnamon crumble, vanilla custard (v)

Plant Based

Apple and pear crumble, coconut ice cream (pb)

Plant-based Eton mess (pb)

Dairy/Wheat Free

Plant-based Eton mess (pb)

TO INDULGE

Make your sit down extra special with our indulgent extras

British cheese board; Snowdonia Black Bomber Cheddar, Yorkshire Blue Monday,

Waterloo Brie, Smoked Applewood, quince, fruit, artisan crackers

Glass of port

Bread and butter with your starter

PRICING

2 Course: £22.95 *per person*

3 Course: £29.95 *per person*

Add on a palate cleanser: £2 *per person*

Add on a cheese board: £7 *per person*

Ask us about adding a glass of port to compliment your cheese course

Add on bread and butter: £2 *per person*

Ask us about adding tea and coffee