



**FULLER'S**

MENUS  
FOR WEDDINGS & FUNCTIONS  
2024



## DINING

*Please select one starter, main and pudding which all your guests will have.  
We will then cater for any dietary/allergen requirements separately.*

### TO START

#### Meat Based

- ◆ Chicken liver pâté, caramelised onion jam, cornichons, toasted sourdough
  - ◆◆ Ham Hock terrine, golden beetroot, piccalilli, wholemeal toast
- ◆◆◆ Potted beef, red onion marmalade, cornichons, mini Yorkshire puddings
  - ◆◆◆ Hampshire game terrine, apricot, ale chutney, toasted sourdough
  - ◆◆◆ Confit south coast pork belly, kohlrabi, apple and hazelnut salad

#### Fish Based

- ◆ Fuller's London Porter smoked salmon, caper butter, fresh horseradish, toasted sourdough
  - ◆ Prawn cocktail, Marie Rose sauce, buttered wholemeal bread
- ◆◆◆ Fuller's River Test trout, fennel, watercress, Granny Smith apple, Cornish orchard dressing

#### Plant-Based

- ◆ Roast beetroot, pickled shallots, quinoa, hazelnuts, apple balsamic (pb)
- ◆ Maddie's plant-based pâté, caper and cornichon salad, toasted sourdough (pb)
- ◆◆ Baked cauliflower, pickled turnips, toasted almonds, sesame and tahini dressing (pb)
  - ◆◆◆ Charred tenderstem broccoli, roasted garlic, walnuts, buckwheat (pb)
  - ◆◆◆ Roast heritage carrot, avocado and pomegranate salad, cashew nuts (pb)

#### Dairy/Wheat-Free

- ◆ Roast beetroot, pickled shallots, quinoa, hazelnuts, apple balsamic (pb)
- ◆◆ Baked cauliflower, pickled turnips, toasted almonds, sesame and tahini dressing (pb)
  - ◆◆◆ Roast heritage carrot, avocado and pomegranate salad, cashew nuts (pb)
- ◆◆◆ Fuller's River Test trout, fennel, watercress, Granny Smith apple, Cornish orchard dressing

#### Soups

- ◆ Roasted tomato soup, basil oil (v)
- ◆◆ Roasted butternut squash soup, toasted pumpkin seeds (v)
  - ◆◆ Leek and potato velouté, crispy leeks (v)
- ◆◆◆ English pea and mint soup, fresh pea salad (v)
  - ◆◆◆ Celeriac and apple soup (v)

#### Sharing Starters

Beautifully served platters for family-style feasting between two people

- ◆◆◆ **Cobble Lane charcuterie:** Coppa, Lomo, chorizo, fennel and garlic salami, olives, pickles focaccia, toasted sourdough
- ◆◆◆ **Greek mezze:** Feta, sun-blushed tomato, hummus, tzatziki, babaganoush, olive tapenade, flatbread (v)

\*All soups come with bread and butter but can be plant based and gluten free by removing the bread and whipped butter

◆◆◆ Gold Menu ◆◆ Silver Menu ◆ Bronze Menu



## TO CLEANSE YOUR PALATE

Raspberry sorbet (pb)

## 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
- ◆◆ Fuller's London Pride, steak and mushroom shortcrust pie, mash, seasonal greens, red wine gravy
- ◆◆ Braised beef cheeks, mash, baby spinach, oyster mushroom, Mrs Owton's bacon, red wine gravy
  - ◆◆ Thyme roast chicken, courgette, broad bean, pea, gem, mozzarella salad, lemon dressing
- ◆◆◆ Roast sirloin of beef, roast potatoes, roasted roots, Yorkshire pudding, cauliflower cheese, red wine gravy
  - ◆◆◆ South Coast pork chop, braised fennel, tomato, peppers, olives, capers, lemon

### Fish Based

- ◆ Pan-fried salmon, leek and potato cake, spinach and dill cream sauce
  - ◆◆ Whole grilled south coast plaice, tomato and black olive fondue, crispy capers
  - ◆◆ Pan-roasted salmon fillet, braised fennel, peppers, tomato, olives, capers, lemon
  - ◆◆ Fuller's Frontier-battered haddock and chips, crushed peas, tartare sauce, lemon
    - ◆◆◆ Roast cod, braised lentils, spinach, salsa verde
- ◆◆◆ Pan-seared chalk stream trout, herb-crushed new potatoes, samphire, cockle butter sauce

### Plant-based

- ◆ Thai green curry, basmati rice, bok choy, cashew nuts, spring onions (pb)
  - ◆◆ Charred aubergine, minted coconut yoghurt, confit garlic, sumac, cumin, flatbread (pb)
    - ◆◆ Wild mushroom bourguignon, potato and cauliflower mash, white truffle oil (pb)
- ◆◆ Grilled cauliflower, white beans, spinach, hazelnuts, winter pesto, pomegranate, crispy shallots (pb)
  - ◆◆◆ Spelt risotto, roasted sweet potato, spinach, pomegranate molasses, parsnip crisps (pb)

### Dairy/Wheat free

- ◆ Thai green curry, basmati rice, bok choy, cashew nuts, spring onions (pb)
  - ◆◆ Whole grilled south coast plaice, tomato and black olive fondue, crispy capers
- ◆◆ Grilled cauliflower, white beans, spinach, winter pesto, pomegranate, crispy shallots (pb)
  - ◆◆◆ Pork chop braised fennel, tomato, peppers, olives, capers, lemon

◆◆◆ Gold Menu ◆◆ Silver Menu ◆ Bronze Menu



## TO TREAT

### Comforting Puds

- ◆ Bakewell tart, crème anglaise (v)
- ◆◆ Sticky toffee pudding, salted caramel ice cream (v)
- ◆◆ Toffee & pecan cheesecake, salted caramel ice cream (v)
- ◆◆ Chocolate brownie, salted caramel ice cream
- ◆◆◆ Chocolate & hazelnut mousse, brandy snap bow, blackcurrant coulis (v)

### Fruity

- ◆ Lemon posset, homemade shortbread (v)
- ◆◆ Apple & cinnamon crumble, vanilla custard (v)
- ◆◆ Glazed lemon tart, Fuller's raspberry sorbet (v)
- ◆◆◆ Pear, plum, vanilla and almond crumble, crème anglaise (v)

### Plant-Based

- ◆ Apple & pear crumble, chocolate ice cream (pb)
- ◆ Eton mess (pb)
- ◆◆ BBQ pineapple, calamansi lime, pineapple caramel, orange sorbet (pb)
- ◆◆ Strawberry trifle, custard, mint and basil jelly, set yoghurt (pb)
- ◆◆◆ Coconut panna cotta, poached pineapple, passionfruit (pb)
- ◆◆◆ Raspberry and coconut mille-feuille (pb)

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- ◆ Eton mess (pb)
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- ◆◆ Strawberry trifle, custard, mint and basil jelly, set yoghurt (pb)
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## TO INDULGE

**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

BRONZE	SILVER	GOLD
2 Course: £24.50 <i>per person</i>	2 Course: £32.95 <i>per person</i>	2 Course: £41.50 <i>per person</i>
3 Course: £31.95 <i>per person</i>	3 Course: £39.95 <i>per person</i>	3 Course: £49.95 <i>per person</i>
Upgrade individual courses: £5.50 <i>per upgrade, per course</i>		Ask us about adding a glass of port to compliment your cheese course
Add on a palate cleanser: £3 <i>per person</i>		Add on bread and butter: £3 <i>per person</i>
Add on a cheese board: £8 <i>per person</i>		Ask us about adding tea and coffee

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If you have an allergy, please use the QR code to check for allergens. Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur. As we try to keep our menus seasonal ingredients may be changed in line with the seasons

