

CHRISTMAS PARTY MENU

STARTERS

- Fuller's London Porter smoked salmon, soft boiled egg, capers, brown bread & butter
Chicken liver parfait, fig & onion chutney, toasted brioche, brandy jelly
Caramelised parsnip soup, pickled pear & tarragon (vg/df/gf)
Hampshire ham hock terrine, date & fig chutney, smoked paprika pork crackers (gf/df)

MAINS

- Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, gravy,
cranberry & mandarin jam (gf)
Braised Scottish beef feather blade, creamed wild mushroom & herbs (gf)
Baked Chalk Stream trout, herb crust, Charlotte potatoes & lemon dressing (df)
Baked pumpkin polenta, roasted pumpkin & seeds, sprouts, sage & chestnut glaze (vg/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
Butterscotch savarin cheesecake, clotted cream shortbread, Fuller's chocolate ice cream (gf)
Poached berries, verbena gel, hazelnut crumb (vg/gf/df)
Paul's chocolate brownie, white chocolate glaze, Brewer Street coffee ice cream (gf)

2 course £25pp 3 course £29pp





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:

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