

NEW YEAR'S EVE MENU

3 courses with English Sparkling Wine on arrival £50 per person

STARTERS

A selection of seasonal carrots, charred orange, ricotta, chicory, hazelnut brittle, honey & orange glaze (v)

Recommended with St. Clair Riesling 175ml £7

Roasted celeriac soup, blue cheese tortellini, hazelnuts (v)

Recommended with 3 Bridges Cabernet Sauvignon 175ml £8.40

Pan-fried scallops, white onion puree, candied apple, parsnip crisps, pickled horseradish dressing

Recommended with Pazo de Villarei Albarino, 175ml £6.90

Chicken liver parfait, fig & onion chutney, toasted brioche, brandy jelly

Recommended with Fleurie La Madone, 175ml £7.40

Roasted Autumn Gold pumpkin soup, sprout, endive, pomegranate & clementine (v)

Recommended with Chablis l'Orangerie du Chateau, 175ml £8.75

MAINS

Braised shin of Scotch beef bourguignon, parsnip purée

Recommended with Cruz Alta Chairman's Blend Malbec, 175ml £9.50

Potato gnocchi, sprouts, sage & chestnut butter (v)

Recommended with Villadoria Gavi di Gavi, 175ml £6.75

Stone Bass, cured ham, charred broccoli, cockles, malt vinegar

Recommended with Sancerre Cuvee Vieilles Vignes Durand, 175ml £9.65

Squash, pinenut & spinach Wellington, tenderstem broccoli, blue cheese sauce (v)

Recommended with Chablis l'Orangerie du Chateau, 175ml £8.75

Roasted Gressingham duck breast, tarka dhal, & raita

Recommended with Lanark Lane Pinot Noir, 175ml £7.65

All served with roast potatoes and a selection of seasonal vegetables for the table

PUDDINGS

Chocolate & morello cherry parfait, clementine ganache & Champagne foam (v)

Recommended with Amarone Classico Cesari DOCG, 125ml £8.25

Pear William tarte tatin, Fuller's cinnamon ice cream (v)

Recommended with 3 Bridges Golden Mist Botrytis Semillon 75ml £5.55

Pistachio aerated cheesecake, Oreo & vanilla crumb, cinnamon poached raspberries, (v)

Recommended with 3 Bridges Golden Mist Botrytis Semillon 75ml £5.55

Fuller's Estate Cheeseboard, Hophead aubergine chutney & water biscuits (v)

Recommended with Fuller's Finest Port, 50ml £3.30

Clementine trifle, brandy crème, toasted almond nuts & brittle (v)

Recommended with 3 Bridges Golden Mist Botrytis Semillon 75ml £5.55

@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.

NEW YEAR'S EVE MENU

5 courses with English Sparkling Wine on arrival £60 per person

Head Chef, Daniel Smalley, creates a duo of Amuse Bouche to begin your evening

STARTERS

A selection of seasonal carrots, charred orange, ricotta, chicory, hazelnut brittle, honey & orange glaze (v)

Recommended with St. Clair Riesling 175ml £7

Roasted celeriac soup, blue cheese tortellini, hazelnuts (v)

Recommended with 3 Bridges Cabernet Sauvignon 175ml £8.40

Pan-fried scallops, white onion puree, candied apple, parsnip crisps,
pickled horseradish dressing

Recommended with Pazo de Villarei Albarino, 175ml £6.90

Chicken liver parfait, fig & onion chutney, toasted brioche, brandy jelly

Recommended with Fleurie La Madone, 175ml £7.40

Roasted Autumn Gold pumpkin soup, sprout, endive, pomegranate & clementine (v)

Recommended with Chablis l'Orangerie du Chateau, 175ml £8.75

Ginger & apple shot with parmesan crisp

MAINS

Braised shin of Scotch beef bourguignon, parsnip purée

Recommended with Cruz Alta Chairman's Blend Malbec, 175ml £9.50

Potato gnocchi, sprouts, sage & chestnut butter (v)

Recommended with Villadoria Gavi di Gavi, 175ml £6.75

Stone Bass, cured ham, charred broccoli, cockles, malt vinegar

Recommended with Sancerre Cuvee Vieilles Vignes Durand, 175ml £9.65

Squash, pinenut & spinach Wellington, tenderstem broccoli, blue cheese sauce (v)

Recommended with Chablis l'Orangerie du Chateau, 175ml £8.75

Roasted Gressingham duck breast, tarka dhal, & raita

Recommended with Lanark Lane Pinot Noir, 175ml £7.65

All served with roast potatoes and a selection of seasonal vegetables for the table

PUDDINGS

Chocolate & morello cherry parfait, clementine ganache & Champagne foam (v)

Recommended with Amarone Classico Cesari DOCG, 125ml £8.25

Pear William tarte tatin, Fuller's cinnamon ice cream (v)

Recommended with 3 Bridges Golden Mist Botrytis Semillon 75ml £5.55

Pistachio aerated cheesecake, Oreo & vanilla crumb, cinnamon poached raspberries, (v)

Recommended with 3 Bridges Golden Mist Botrytis Semillon 75ml £5.55

Fuller's Estate Cheeseboard, Hophead aubergine chutney & water biscuits (v)

Recommended with Fuller's Finest Port, 50ml £3.30

Clementine trifle, brandy crème, toasted almond nuts & brittle (v)

Recommended with 3 Bridges Golden Mist Botrytis Semillon 75ml £5.55

Chocolate truffles

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