

# CHRISTMAS PARTY MENU

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## STARTERS

Fuller's London Porter smoked salmon, pickled beetroot, horseradish & toasted Golden Pride sourdough (df)

Chicken liver parfait, red onion chutney, toasted brioche, brandy jelly

Hampshire ham hock terrine, date & fig chutney, smoked paprika crackers (gf/df)

Caramelised parsnip soup, pickled apple & tarragon (vg/df/gf)

Roasted king oyster mushroom, wild mushroom purée, pickled French beans & parsnips (vg/df/gf)

Dressed crab, grapefruit salad, crème fraîche, herb pesto (gf)

## MAINS

Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, gravy, cranberry & mandarin jam (gf)

New Forest game suet pie, swede purée & cavolo nero

Smoked Chalk Stream trout, cockle & mussel nage, watercress oil, chives (gf)

Apple braised pork belly, pork medallion, carrot & cumin purée, mustard sauce (gf/df)

Pithivier of orange, beetroot, kale & pine nut, pickled red grapes & celery stalk (vg/gf/df)

Polenta pancake, baked courgettes, roasted cauliflower, sourdough, caramelised cobnuts & herbs (vg/df)

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

Arctic roll of nutmeg, pumpkin & cinnamon, honeycomb & toasted Golden Pride sourdough crumbs

Cherry savarin cheesecake, orange shortbread, Fuller's chocolate ice cream (gf)

Poached berries, yuzu gel, hazelnut crumb (vg/df/gf)

Hop poached pear, toasted almonds, truffle maple syrup & coconut ice cream (vg/df/gf)

Set milk chocolate parfait, raspberries, honeycomb & Fuller's raspberry sorbet (gf)

2 course £30pp    3 course £35pp



# CHRISTMAS FINGER BUFFET

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Pulled jackfruit taco, mango salsa (vg/df)

Mini fish & chips (df)

Lamb kofta, minted raita

Mini beef, mushroom & London Pride pie

Pigs in blankets

Turkey, orange & cranberry sliders

Brandy, wild mushroom vol-au-vent

£19pp

Perfect for groups grazing, our Christmas buffet boards are ideally suited for parties looking to mingle as opposed to a sit down celebration





## **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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