



dion



THE WORSHIPFUL COMPANY OF FUELLERS

Christmas menu

Starters

- Smoked salmon with beetroot & horseradish celeriac remoulade (*g*)
- Beef carpaccio, radicchio, mustard & honey vinaigrette (*g*)
- Duck & foie gras croquettes with a spicy cranberry & mango sauce
- Parsnip & chestnut soup with garlic & herb croutons (*ve*)

Mains

- Roast free range Norfolk turkey with chestnut, pork and sage stuffing, honey glazed carrots and parsnips, Brussel sprouts, bread sauce, roast potatoes and a Madeira jus
- Herb-stuffed roast pork loin with braised cabbage, mashed potato, gravy & homemade apple sauce (*g*)
- Pan fried fillet of sea bass, tenderstem broccoli, winter ratatouille & fennel puree (*g*)
- Roasted butternut squash, spinach, cranberry & brie Wellington, glazed carrots, thyme & rosemary gravy (*v*)

Desserts

- Individual Christmas pudding with brandy crème anglaise (*v*)
- Winter berries, apple & cinnamon crumble with vanilla ice cream (*ve*)
- Chocolate & clementine semifreddo with chocolate sauce (*g*) (*v*)
- Selection of British cheese with red onion marmalade and biscuits (*v*)

(*g*) = Gluten Free (*v*) = Vegetarian (*ve*) = Vegan

Please ask a member of staff if you require any information on ingredients used in our dishes regarding allergies

