

CHRISTMAS DAY MENU

Prosecco & selection of canapés

STARTERS

Jerusalem artichoke soup, roasted ceps, truffle oil & garlic sourdough crumbs (vg/df)

Gressingham duck rillettes, date & shallot chutney, toasted Golden Pride sourdough

Pan-roasted scallops, golden beetroot, candy beetroot, muscatel pickled grapes & celery (gf/df)

Charred tenderstem broccoli, roasted garlic, walnuts, buckwheat (vg/df)

Wild mushrooms, fried duck egg, truffle, walnuts, Brussels sprouts (v/df/gf)

MAINS

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

Owton's dry-aged beef Wellington, roasted shallots, heritage carrot, Madeira jus (gf available)

Roast tranche of turbot, golden raisins, cauliflower, pine nut dressing (gf)

Guinea fowl breast & thigh, Jerusalem artichoke and torched leek risotto, celeriac & sherry jus (gf)

Baked cumin carrot & wild carrot mousse, rainbow chard & beetroot tarte,
macadamia nut & toasted Golden Pride sourdough crumbs (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

Tarte au citron, pickled blackberries & Fuller's coconut ice cream (gf)

Milk chocolate mousse, praline, feuilletine & Arriba chocolate parfait, matcha macaroon

Rose meringue, poached rhubarb, yuzu gel, hazelnut crumb, Fuller's chocolate ice cream (vg/df)

Prosecco & lemon savarin cheesecake, clotted cream shortbread, Fuller's blood orange sorbet (gf)

Coffee & chocolate truffles

£90pp





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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