

# CHRISTMAS PARTY MENU

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## STARTERS

Roast autumn gold pumpkin soup, coconut Calvados crème fraîche (vg/df)

Ballotine of Fuller's London Porter smoked salmon,  
cucumber & pickled raspberry, toasted Golden Pride sourdough crumbs (df)

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

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

Duck liver parfait, plum & orange chutney, toasted brioche

Dressed crab, seaweed cracker, oyster aioli, herbs (gf/df)

## MAINS

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

Ox cheek, Mrs Owton's smoked bacon, pulses ragout, salted egg yolk

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

Torched cod, pickled tomato relish, cavolo nero, watercress (gf/df)

Hampshire venison noisette, faggot & cured shoulder, parsnip & pear purée, blackberry sauce (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

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

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

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

Bara brith bread & butter pudding, crème anglaise & Fuller's vanilla ice cream

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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