

# CHRISTMAS DAY MENU

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Prosecco & selection of canapés

## STARTERS

Artichoke velouté, roasted chestnuts & oil (vg/df/gf)

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

Pickled wild mushrooms, scrambled quail egg, truffle & Brussels sprout tops (v/gf)

Cornish crab roll, apple, avocado & lemon balm (df/gf)

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

## MAINS

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

Owton's dry-aged beef Wellington, roasted shallot, 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

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

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

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

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

Coffee & chocolate truffles

£75 pp





## **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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