

# CHRISTMAS PARTY MENU

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## STARTERS

Fuller's London Porter smoked salmon, soft boiled egg, capers, brown bread & butter  
Chicken liver parfait, fig & onion chutney, toasted brioche, brandy jelly  
Caramelised parsnip soup, pickled pear & tarragon (vg/df/gf)  
Hampshire ham hock terrine, date & fig chutney, smoked paprika pork crackers (gf/df)

## MAINS

Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, gravy,  
cranberry & mandarin jam (gf)  
Braised Scottish beef feather blade, creamed wild mushroom & herbs (gf)  
Baked Chalk Stream trout, herb crust, Charlotte potatoes & lemon dressing (df)  
Baked pumpkin polenta, roasted pumpkin & seeds, sprouts, sage & chestnut glaze (vg/gf)  
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  
Butterscotch savarin cheesecake, clotted cream shortbread, Fuller's chocolate ice cream (gf)  
Poached berries, verbena gel, hazelnut crumb (vg/gf/df)  
Paul's chocolate brownie, white chocolate glaze, Brewer Street coffee ice cream (gf)

2 course £21pp    3 course £25pp





## **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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