



WEDDING GOLD MENU

STARTERS

- Smoked duck breast & poached pear salad
- Potted brown shrimp, shellfish butter, rosemary focaccia melba toast, pickled kohlrabi, spring onions
- Grilled polenta, roasted fennel, tomatoes, peppers, garlic & extra virgin olive oil (vg)
- Celeriac, apple & walnut soup (v)

MAINS

- Shoulder of lamb, rosemary rosti, sautéed kale & redcurrant gravy
- Confit duck & game faggot, fondant potato, buttered kale
- Charred aubergine, minted coconut yoghurt, confit garlic, sumac, cumin flatbread (vg)
- Whole grilled south coast plaice, tomato & black olive fondue, crispy capers

PUDDINGS

- Pear, plum, vanilla & almond crumble, crème anglaise
- Fig & almond brûlée, almond biscuits
- Chocolate & hazelnut mousse, blackcurrant coulis
- Coconut panna cotta, poached pineapple, passion fruit (vg)

£39.95 per person

@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan (df) dairy free (gf) gluten free.

