



WEDDING BRONZE MENU

STARTERS

Duck liver pâté, caramelised onion jam, toasted sourdough
Spiced butternut squash soup, crème fraîche, toasted pumpkin seeds
Chicken satay skewers, bean shoot & coriander salad, peanut dipping sauce
Charred tenderstem broccoli, roasted garlic, walnuts, buckwheat (vg)

MAINS

Chicken breast, buttered new potatoes, spinach, wild mushrooms, white wine sauce
Pan fried salmon, leek & potato cake, dill cream sauce
Confit Romsey pork belly, Fuller's Hampshire black pudding rosti,
spring onion purée, wilted spinach
Cajun roasted chickpeas, caramelised onion & butternut squash salad (vg)

PUDDINGS

Vintage Ale sticky toffee pudding, Fuller's salted caramel ice cream
Lemon posset & homemade shortbread
Bakewell tart, crème anglaise
Roasted Cox apple, cinnamon & vanilla crumble (vg)

£29.95 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.

