

WEDDING SILVER MENU

STARTERS

English pea soup

Fuller's London Porter smoked salmon, Golden Pride sourdough, caper butter, fresh horseradish, lemon

Ham hock & leek terrine, piccalilli

Roast beetroot, pickled shallots, quinoa, hazelnuts, apple balsamic (vg)

MAINS

Braised beef cheeks, mash, baby spinach, oyster mushrooms, Mrs Owton's bacon, red wine sauce

Roast cod, braised lentils, spinach & salsa verde
Thyme roasted chicken breast, butter bean & chorizo casserole
Spelt risotto, sweet potato, salsify, molasses & herb salad (vg)

PUDDINGS

Apple & cinnamon crumble, vanilla custard

Lemon tart, Fuller's raspberry sorbet, Chantilly

Toffee & pecan cheesecake, Fuller's salted caramel ice cream

Coconut panna cotta, poached pineapple, passion fruit (vg)

£34.95 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.

