

CHRISTMAS DAY MENU

Prosecco & selection of canapés

STARTERS

Roast autumn gold pumpkin soup, coconut Calvados crème fraîche (vg/df)

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

Wild mushrooms, fried duck egg, truffle, walnuts, Brussels sprouts (v/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, heritage carrots, Madeira jus (gf available)

Chalk Stream trout, cockle & mussel cream broth, watercress oil, chives (gf)

Squash, pine nut & spinach Wellington, tenderstem broccoli & blue cheese sauce (v)

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

Set milk chocolate parfait, raspberries, honeycomb & Fuller's raspberry sorbet (gf)

Roasted Cox apple, cinnamon & vanilla crumble (df/vg)

Arctic roll of nutmeg, pumpkin & cinnamon, honeycomb & toasted Golden Pride sourdough crumbs

Coffee & chocolate truffles

£65 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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