



**FULLER'S**

MENUS  
FOR WEDDINGS & FUNCTIONS  
2024



## DINING

*Treat your guests to a magnificent three-course meal.*

*We will send you a pre-order link which you can send to your guests to choose their dining options.*

*Please ask your guests to scan the QR code for allergens and dietary information.*

### TO START

#### Meat Based

Chicken liver pâté, caramelised onion jam, cornichons, toasted sourdough

#### Fish Based

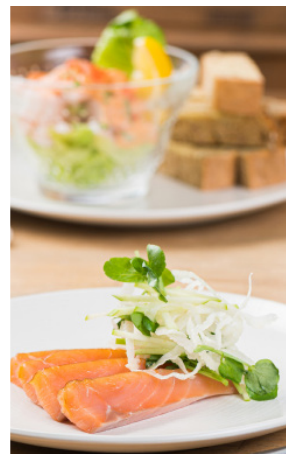
Prawn cocktail, Marie Rose sauce, buttered wholemeal bread

#### Plant Based + Dairy/Wheat free

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

#### Soups

Roasted tomato soup, basil oil (v)



\*All soups come with bread and butter but can be plant based and gluten free by removing the bread and whipped butter



## TO EAT

### Meat Based

London Pride, steak and mushroom shortcrust pie, mash, seasonal greens, red wine gravy  
Confit Romsey pork belly, spring onion mash, wilted spinach, black pudding, red wine jus  
Pan-roasted Norfolk chicken breast, crushed new potatoes, spinach, wild mushrooms, white wine sauce

### Fish Based

Pan-fried salmon, leek and potato cake, spinach and dill cream sauce  
Frontier-battered haddock and chips, crushed peas, tartare sauce, lemon

### Plant based + Dairy/Wheat free

Thai green curry, basmati rice, bok choy, cashew nuts, spring onions (pb)



## TO TREAT

### Comforting Puds

Sticky toffee pudding, salted caramel ice cream (v)

### Fruity

Apple & cinnamon crumble, vanilla custard (v)

### Plant Based

Apple & pear crumble, chocolate ice cream (pb)

Eton mess (pb)

### Dairy/Wheat Free

Eton mess (pb)

## TO INDULGE

**British cheese board;** Snowdonia Black Bomber Cheddar, Yorkshire Blue Monday, Waterloo Brie, Smoked Applewood, quince, fruit, artisan crackers

Glass of port

Bread and butter with your starter

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## PRICING

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2 Course: £24.50 *per person*

3 Course: £31.95 *per person*

Add on a palate cleanser: £3 *per person*

Add on a cheese board: £8 *per person*

Ask us about adding a glass of port to compliment your cheese course

Add on bread and butter: £3 *per person*

Ask us about adding tea and coffee

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If you have an allergy, please use the QR code to check for allergens.

Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur. As we try to keep our menus seasonal ingredients may be changed in line with the seasons

