

# CHRISTMAS DAY MENU

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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

£70pp





## **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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