

# ONE OVER THE AIT

ALL MENUS ARE PRE-ORDER ONLY  
PRE-ORDERS MUST BE RECEIVED BY 10 DAYS PRIOR TO BOOKING

## BUFFET MENU

**Choose 2 items £7 per person / 3 items £9 per person / 5 items £14 per person**

### VEGETARIAN

Halloumi & Courgette Slider, *tomato, gherkin, cholla bun*

Wild Mushroom & Polenta Cakes, *truffle aioli*

Falafel & Minted Yoghurt Slider, *gem lettuce, tomato, cholla bun*

### FISH

Mini Fish & Chips

Salt & Pepper Squid, *smoked paprika aioli*

Mini Fishcakes, *tartare sauce*

### MEAT

Chalcroft Farm Beef Slider, *cholla bun, gem lettuce*

Lamb Kofta, *minted yoghurt*

Honey & Soy Glazed Chicken Wings

### SALAD

Sweet Potato & Chickpea Salad, *spinach, quinoa, pomegranate, tahini dressing*

Heritage Tomato & Orzo Pasta Salad, *Laverstoke mozzarella, black olives, rocket, pesto*

### SWEET

Vintage Ale Sticky Toffee Pudding, *toffee sauce*

Vanilla Cheesecake, *chocolate sauce*

Paul's Chocolate Brownie



**@FULLERSKITCHEN WE TAKE TASTE PERSONALLY**

Food allergies and intolerances; Whilst a dish/drink may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients. Please ask your server who will be happy to provide all information.

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## SIT DOWN MEAL

2 Courses: £21pp 3 Courses: £25pp

### Starters

Ham hock terrine, *piccalilli* & malted wheat toast  
Curried Sweet Potato Soup, *coriander crème fraîche*  
London Porter Smoked Salmon, *dill & fennel salad*

### Mains

Chicken breast, *sautéed potatoes, Mrs Owton's bacon, savoy cabbage & tarragon sauce*  
Roasted Cod, *braised lentils, spinach & Salsa Verde*  
Butternut squash Tarte Tatin, *goat's cheese & hazelnut salad*

### Puddings

Paul's chocolate brownie, *Fuller's salted caramel ice cream*  
Apple & cinnamon crumble, *Vanilla custard*  
Lemon posset, *homemade shortbread*



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## SIT DOWN MEAL

2 Courses: £26pp 3 Courses: £30pp

### Starters

English Pea & Mint Soup, Toast

Smoked Duck Breast, *poached pear salad*

Cornish Orchards Cured & Smoked Trout, *celeriac remoulade & apple jelly*

Goat's Cheese & Caramelised Red Onion Tart, *baby leaves & balsamic reduction*

### Mains

Braised Lamb Shank, *mash, Swiss chard & red wine gravy*

Chicken Breast, *buttered new potatoes, spinach, wild mushrooms & white wine sauce*

Pan Fried Salmon, *chargrilled fennel, heritage baby beets & dill vinaigrette*

Chestnut & Celeriac Gnocchi, *celeriac puree, sage & crispy kale*

### Puddings

Apple Tarte Tatin, *blackberry puree, Fuller's cinnamon ice cream*

Paul's chocolate brownie, *Fuller's salted caramel ice cream*

Vintage Ale Sticky Toffee Pudding, *Fuller's vanilla ice cream*

Selection of cheeses, *crackers, celery sticks, grapes, apples & quince jelly*



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