

CHRISTMAS PARTY MENU

STARTERS

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

Ballotine of Fuller's London Porter smoked salmon,
cucumber & pickled raspberry, toasted Golden Pride sourdough crumbs (df)

Hampshire ham hock terrine, date & fig chutney, smoked pork paprika crackers (df/gf)

Roasted king oyster mushroom, wild mushroom purée, pickled French beans & parsnips (vg/df/gf)

Duck liver parfait, plum & orange chutney, toasted brioche

Dressed crab, seaweed cracker, oyster aioli, herbs (gf/df)

MAINS

Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, gravy,
cranberry & mandarin jam (gf)

Ox cheek, Mrs Owton's smoked bacon, pulses ragout, salted egg yolk

Baked cumin carrot & wild carrot mousse, rainbow chard & beetroot tarte,
macadamia nut & toasted Golden Pride sourdough crumbs (vg/df)

Torched cod, pickled tomato relish, cavolo nero, watercress (gf/df)

Hampshire venison noisette, faggot & cured shoulder, parsnip & pear purée, blackberry sauce (df)

Polenta pancake, baked courgettes, roasted cauliflower, sourdough, caramelised cobnuts & herbs (vg/df)

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

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

Blood orange savarin cheesecake, clotted cream shortbread, Fuller's chocolate ice cream (gf)

Milk chocolate mousse, praline, feuilletine & Arriba chocolate parfait, matcha macaroon

Hop poached pear, toasted almonds, truffle maple syrup & coconut ice cream (vg/df/gf)

Bara brith bread & butter pudding, crème anglaise & Fuller's vanilla ice cream

2 course £31pp 3 course £36pp



CHRISTMAS FINGER BUFFET

Pulled jackfruit taco, mango salsa (vg/df)

Mini fish & chips (df)

Lamb kofta, minted raita

Mini beef, mushroom & London Pride pie

Pigs in blankets

Turkey, orange & cranberry sliders

Brandy, wild mushroom vol-au-vent

£20pp

Perfect for groups grazing, our Christmas buffet boards are ideally suited for parties looking to mingle as opposed to a sit down celebration





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:

**The Half Moon, 10 Half Moon Lane,
Herne Hill, London SE24 9HU
T. 020 7616 5276 E. Halfmoon@Fullers.co.uk
www.halfmoonhernehill.co.uk**

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