

fulham



Three Course Dining

Menu One

Starter

Cream of shimeji mushroom soup

Oriental mushrooms with a garlic and herb cream

Mains

Char grilled chicken supreme

With grilled pancetta glazed with mozzarella cheese

On a bed of herb roasted potatoes with a bundle of poached root vegetables

Homemade tomato and basil flavoured tagliatelle (V)

Tossed in a creamy tomato sauce with

Tinkerbelle peppers topped with and aubergine pesto

Dessert

Coxes orange pippin and cinnamon tart

With vanilla ice cream and a rich toffee sauce

£28.00 per person plus VAT

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Menu Two

Starters

Confit of Aylesbury duck

Duck legs roasted and shredded with star anise and orange oil

With a watercress, pea shoot and kumquat salad

Roasted pepper and feta cheese terrine (V)

With an heirloom tomato compote and basil oil dressing

Mains

Slow roasted belly pork

Served with grilled morteau sausage, black pudding served on a bed of mustard mash and sauerkraut, topped with grilled pancetta and a Madeira gravy

Roasted fennel with caraway seeds (V)

Fennel gently roasted with caraway seeds with pan fried scallions, dill and sweet potatoes

Desserts

Fruits of the forest crumble

Served with vanilla flavoured custard

White chocolate and pistachio Mogador

With a cinnamon cream

£30.00 per person plus VAT

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Menu Three

Starters

Crab and Cray fish tart

Served warm with a crab and brandy bisque

Pressed tomato cake (V)

Beef tomatoes bound with homemade tomato sauce and fresh basil pesto topped with a goat's cheese and chive mousse dressed with yellow pepper oil

Mains

Roasted rump of black mountain lamb

Served with an almond flavoured potato croquette and spinach puree

Broad beans, baby beets and a red wine reduction

Saffron potato casserole (V)

A casserole of baby vegetables with saffron glazed fondant potatoes

Desserts

Rhubarb and ginger crème Brule

With a lemon flavoured short bread biscuit

Apple, blueberry and calvados mousse

With a blackberry compote

£32.00 per person plus VAT

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Menu Four

Starters

Chicken liver and apricot terrine

A combination of chicken breast livers with chopped apricots

Marinated in cognac served with apple and plum chutney

Baby pear fig and walnut salad (V)

With a Devon blue cheese

Mains

Roasted Oxfordshire sirloin

With a red wine and bone marrow gravy

On top of garlic and chive mashed potatoes with roasted carrots and a pea purée

Homemade wild mushroom ravioli (V)

Served with a garlic and chive sauce

Desserts

Steamed syrup sponge pudding

Served with a salted caramel sauce

Cappuccino mousse

With a Columbian coffee bean sauce and a berry compote

£34.00 per person plus VAT

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