

Christmas Party Menu

3 Course £36 per person

Two course menu is also available, just ask our Christmas team.

Amuse-Bouche

Starters

Roasted parsnip soup, honey crème fraîche (v)

London Porter smoked salmon, sweet pickled kohlrabi slaw, soft herbs

Roast squash, beetroot & lentil salad, Blue Monday cheese, pumpkin seeds, sherry vinegar (v)

Ham hock terrine, house piccalilli & toast

Mains

Roast Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, turkey gravy served with honey-roasted parsnips & carrots, roast potatoes & buttered Brussels sprouts

Confit duck leg, dauphinoise potatoes, kale & red wine jus

Chalcroft blade of beef, mustard mash, carrots, roasted shallots, red wine & thyme gravy

Pan-fried salmon, chargrilled fennel, heritage baby beets, dill vinaigrette, new potatoes

Butternut squash, brie & sage shortcrust parcel, roast tomato & tarragon sauce (v)

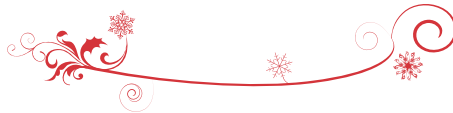
Puddings

Black Cab Christmas pudding, Fuller's brandy butter ice cream

Baked white chocolate & blackberry cheesecake, berry compote

British cheeses, crackers & fruit chutney

Vanilla crème brûlée, biscotti



Christmas Day Menu

£75 per person

Amuse-Bouche

Parmesan shortbread, air-dried tomato, olive tapenade (v)

Starters

Spiced butternut squash soup, crème fraîche, toasted pumpkin seeds (v)

Scallops, apple & cauliflower purée, scallop ceviche

Beetroot, spelt, ricotta & pomegranate salad, croutons (v)

Smoked duck breast, chicory & blood orange salad, walnut dressing

Sorbet

English plum & vanilla

Mains

Roast Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, turkey gravy served with honey-roasted parsnips & carrots, roast potatoes & buttered Brussels sprouts

Hampshire Beef Wellington, roasted shallots & garlic, red wine jus served with honey-roasted parsnips & carrots, roast potatoes & buttered Brussels sprouts

(Add some theatre with Beef Wellington to share carved at the table.

Pre-booked for groups of 4 or more)

Pan-fried sea trout, crab crushed potato, braised chicory, lemon butter

Open ravioli of sweet potato, spinach, Parmesan cream sauce, toasted pine nuts, sage oil (v)

Seared sea bass, cockle & samphire hollandaise, tenderstem broccoli, confit potatoes

Puddings

Black Cab Christmas pudding, Fuller's brandy butter ice cream

Pear & almond tart, Fuller's vanilla ice cream

White chocolate cheesecake, raspberries, Fuller's raspberry sorbet

Black Boomer, Blue Monday, Somerset brie, quince jelly, crackers

DELIGHT YOUR GUESTS
WITH A
FIZZ OR CRAFT COCKTAIL RECEPTION
PRE-BOOKED FOR ARRIVAL

English Fizz

Furleigh Estate Rose, Dorset

Elegant, bright red fruitiness, with lovely balance. Great English fizz.

Prosecco

La Tordera Prosecco DOCG

Gorgeous DOCG quality!

Bollinger

Champagne, France

Traditional, rather special champagne, with richer flavours.

Craft Cocktails

Ask for our bespoke list of Gins or Cocktails for pre-order.

PRE-ORDER **WINE FOR THE TABLE** ASK OUR TEAM.





@FULLERSKITCHEN
WE TAKE CHRISTMAS PERSONALLY

CHRISTMAS AT
THE DOVE

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**TO BOOK YOUR CHRISTMAS PARTY,
VISIT WWW.DOVEHAMMERSMITH.CO.UK**

A non-refundable deposit of £10pp is required to confirm a Christmas booking.

For full terms and conditions, please see www.fullers.co.uk/christmas bookings

Ask about our vegan options.

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish 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.