

BEST OF THE SEASON

The ingredients for our Christmas menu are carefully selected from the best local suppliers in the country and cooked to perfection by our expert chefs, only at Fuller's.



SALMON FROM THE SEVERN & WYE SMOKERY IN GLOUCESTERSHIRE

Taste the centuries-old curing techniques used by Gloucestershire's Severn & Wye Smokery in our London Porter smoked salmon. Owner, Cookie, uses 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 barn-reared by Nick and Maria Davis in the beautiful Usk Valley in Monmouthshire. The Davis family are traditional farmers who have supplied local butchers with beautiful, full-flavoured turkeys for the past 30 years.



BLACK CAB CHRISTMAS PUDDING

Our signature Christmas dish is given its distinctive rich taste by soaking the prunes and apricots in Fuller's Black Cab Stout. Inspired by a nineteenth century recipe and crafted from five different malts, Black Cab infuses this traditional pudding with an intense fruit flavour in every spoonful.

ONLY AT
FULLER'S

THE BRIDGE TAVERN

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FESTIVE MENU

Two Courses, £17.95 per head
Three Courses, £22.95 per head

STARTERS

Potted Hampshire Pork, watercress & pea sauce, pickled apple & Cheddar scone
London Porter Smoked Salmon, beetroot & potato salad, San Francisco sourdough
Rosary Goat's Cheese Parfait, roasted red peppers, balsamic & toasted walnuts
Wild Mushroom & Black Pepper Soup, blue cheese crème fraîche

MAINS

Roast Usk Vale Barn Reared Turkey Breast,
chestnut & cranberry stuffing, pigs in blankets, turkey gravy
Slow Braised Blade of Beef, mustard mash potato, shallot & red wine sauce
Venison & Ox Cheek Pudding, smoked mash potato, kale, red current sauce
Roasted Cod Loin, herb crust, chantey carrots, tomato & basil dressing
Potato Gnocchi, butternut squash, spinach & pine nuts, white wine cream sauce
All the above are served with roast potatoes, honey roasted carrots & parsnips, buttered Brussels sprouts

PUDDINGS

Black Cab Christmas pudding, Jude's brandy butter ice cream
Bengal Lancer Bread & Butter Pudding, chocolate sorbet
Plum & Almond Tart, Jude's cardamom ice cream
Milk Chocolate Cheesecake, hazelnut & vanilla cream

For more details and to book your Christmas party, pick up one of our booking cards or ask behind the bar, we'll be glad to help. Don't leave it too long though as we always get booked up very quickly.



CHRISTMAS DAY MENU

£54.95 per head

AMUSE BOUCHE

STARTERS

London Porter Smoked Salmon, cucumber, capers & horseradish cream
Confit Chicken & Duck Terrine, plum & orange chutney, toasted sourdough
Pan Roasted Scallops, cauliflower puree, sultana dressing
Goat's Cheese & Red Onion Tart, hazelnut & watercress salad
Celeriac & Parsnip Soup, vegetable crisps & truffle oil

SORBET

Champagne Sorbet

MAINS

Roast Usk Vale Barn Reared Turkey Breast,
chestnut & cranberry stuffing, pigs in blankets, turkey gravy
Pan Fried Loch Duart Salmon Fillet, curly kale, creamed potato, white wine & mussel sauce
Roast Sirloin of Hampshire Beef, roast potatoes, parsnips, Yorkshire pudding, gravy
Mushroom & Caramelised Onion Suet Pudding, braised red cabbage, chestnut cream sauce
Pan Seared Bream, lemon & parsley crushed potatoes, spinach & watercress sauce
Roasted Butternut Squash & Root Vegetable Cobbler
Beaulieu Estate Venison & Juniper Casserole, thyme dumplings, red wine gravy
All the above are served with roast potatoes, honey roasted carrots & parsnips, buttered sprouts

PUDDINGS

Black Cab Christmas pudding, Jude's brandy butter ice cream or custard
Profiteroles, pastry cream, chocolate sauce
Vanilla Crème Brûlée, cinnamon biscuit
Selection of British Cheeses, Fuller's ale chutney

We prepare our menu using a wide range of ingredients. If you require information regarding allergens or you suffer from an allergy please speak to your server before you order your meal. Your server will inform our chefs so they can take steps to minimise the risk of allergens cross contaminating your meal during preparation and service.