



**FULLER'S**

**M E N U S**

FOR WEDDING AND FUNCTIONS

# FINGER FOOD

Create your perfect informal buffet with these mix and match dishes.

## Meat Based

Lamb kofta bites, minted yoghurt  
Cornish Orchards sausage roll  
Vietnamese spicy chicken wings  
BBQ south coast ribs  
Sticky sausages

## Sliders

BBQ pulled pork slider  
Buttermilk chicken slider  
Chalcroft beef slider  
BBQ jackfruit slider (v)  
Falafel and Minted coconut yoghurt slider (pb)

## Fish Based

Salt and pepper squid, sriracha aioli  
Smoked mackerel pâté on toast  
Mini fish and chips

## Plant Based

Pulled jackfruit taco, mango salsa (pb)  
Spinach, potato and onion samosa (pb)  
Spiced chickpea fritter, sweet chilli jam (pb)  
Sweetcorn Fritters, roasted tomato salsa (pb)  
Hummus and flatbread (pb)

## Wheat/Dairy free based

Harissa prawn skewers, sriracha and honey mayo  
Pulled jackfruit taco, mango salsa (pb)  
Vietnamese spicy chicken wings  
BBQ south coast ribs  
Sweetcorn fritters, roasted tomato salsa (pb)

## Sweet treats

Sweet mini doughnut (v)  
Profiteroles, chocolate sauce (v)  
Mini lemon meringue pie (v)  
Molasses and hop sticky toffee pudding (v)  
Chocolate brownie (v)

## PRICING

Minimum of five items per person. We have a minimum order of people and a maximum amount you can order for finger food – please ask us before making your selection.

5 items: £20 per person:

Additional items: £4 per item

Can't decide? Let our chef do it for you! Ask us about the chef's choice selection



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# B O W L F O O D

Ideal for a stand-up drink's reception or an informal evening, these substantial bowls will surprise and delight your guests.

Served in disposable biodegradable bowls, this menu offers a great alternative to a fork buffet.

We recommend 2 savoury and 1 pudding bowl

## **Meat Based**

Bacon cassoulet, sourdough

Chicken tikka masala, rice, coriander

Grilled Owton's pork sausage, buttery mash, onion gravy

Steak, pressed potato, peppercorn sauce

Mini roast beef, roasted vegetables, cauliflower cheese ball, Yorkshire pudding, red wine gravy

## **Fish Based**

Pan-roasted cod, braised lentils, salsa verde

Mini Fuller's Frontier-battered haddock and chips, tartare sauce, lemon

## **Plant Based**

Tarka dahl, chickpea, coriander, flatbread (pb)

Aubergine and tomato ragout, herb salad (pb)

## **Wheat/Dairy Free**

Vegan chilli, rice, guacamole (pb)

## **Pudding Bowls**

Chocolate brownie, Chantilly cream (v)

Apple and cinnamon crumble, vanilla custard (v)

Molasses sticky toffee pudding, Chantilly cream (v)

## **Plant Based Pudding Bowls**

Apple and pear crumble, almond anglaise (pb)

## **PRICING**

3 bowls: £18 per person



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# DRINK PACKAGES

## WINE

5 bottles of wine 95

Ca Maritta Pinot Grigio

Vermentino

Le Carredon Rouge

Feudo Nero D'avola

Cognola pinot grigio rose

5 premium bottles of wine 125

'Y' Reserve Sauvignon Blanc

Calabria Riesling

Cruz alta Malbec

Cotes du Rhone

Ashdown Rose

5 bottles of Prosecco 145

La Tordera Saomi DOC

## BEER

10 beers 50

Asahi / Desperados / Sol

24 Beers 115

Asahi / Desperados / Sol



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