



*The*  
**OX ROW INN**  
SALISBURY

## FUNCTION MENUS

*Set Menu 1*  
£25 per head

### STARTERS

Ham hock terrine, *piccalilli*, *granary toast*  
Curried sweet potato soup, *coriander crème fraîche*  
London Porter smoked salmon, *dill & fennel salad*, *Fuller's sourdough*

### MAINS

Roast cod loin, *braised lentils*, *spinach & salsa verde*  
Pan-fried corn-fed chicken, *sautéed new potatoes*, *savoy cabbage*, *smoked bacon*, *tarragon sauce*  
Butternut squash tart tatin, *goats' cheese & hazelnut salad*

### PUDDINGS

Lemon posset, *homemade shortbread*  
Paul's chocolate brownie, *Fuller's vanilla ice cream*  
Apple & cinnamon crumble, *vanilla crème anglais*



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

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.



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## FUNCTION MENUS

Set Menu 2  
£30 per head

### STARTERS

Smoked duck breast, *poached pear salad*

Goats' cheese & caramelised red onion tart, *baby leaves, balsamic reduction*

Game terrine, plum & ginger chutney, toast

Pearl barley, roasted squash, celery & raisin salad, *hazelnut, pomegranate, sherry vinegar*

English pea soup, *Bertinet bread*

### MAINS

Braised lamb shank, *mash, Swiss chard, red currant gravy*

Chicken breast, *buttered new potatoes, spinach, wild mushrooms, white wine sauce*

Chestnut & celeriac gnocchi, *celeriac puree, sage, crispy kale*

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

Venison shank, *braised red cabbage, celeriac mash*

### PUDDINGS

Apple tart tain, *blackberry puree, Fuller's cinnamon ice cream*

Paul's chocolate brownie, *salted caramel ice cream, peanut brittle*

Vintage Ale sticky toffee pudding, *Fuller's vanilla ice cream*

Selection of British cheeses, *crackers, celery, grapes, apple & ale chutney*



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## FUNCTION MENUS

Set Menu 3  
£35 per head

### STARTERS

Duck rillettes, *spiced Cox's apple chutney, Fuller's sourdough*  
Caramelised shallot tart, *goats' cheese, bitter walnut praline, toasted walnuts*  
Potted brown shrimp, *shellfish butter, rosemary focaccia melba, pickled kohlrabi, spring onions*  
Wild mushrooms on toast, *tarragon cream sauce*  
French onion soup, *gruyere crouton*

### MAINS

Braised beef cheeks, *mash, baby spinach, oyster mushrooms, Mrs Owton's bacon, red wine sauce*  
Confit Romsey pork belly, *Fuller's Hampshire black pudding rosti, spring onion puree, wilted spinach*  
Pan-fried bream, *Jersey royals, chorizo, herb & heritage tomato salsa*  
Wild mushrooms on griddled polenta, *shaved pecorino, watercress & shallot salad, truffle oil*  
Roast pheasant, *fondant potato, creamed sprouts, walnuts, Mrs Owton's bacon, wild mushrooms*

### PUDDINGS

Vanilla crème brulee, *hazelnut biscotti*  
Peanut butter & chocolate tart, *salted caramel ice cream*  
Fig Bakewell tart, *Fuller's vanilla ice cream*  
Selection of Fuller's ice creams by Laverstoke Park Farm



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