

CHRISTMAS DAY

M E N U

£135pp

AMUSE BOUCHE

Cheddar pannacota, roasted figs *vg*

STARTERS

Smoked Parsnip Soup *vg*
chestnuts, truffle oil

Butternut Squash Carpaccio
pickled beetroot, blue cheese, candied pepitas, truffle oil

Horseradish-Cured Salmon
pink pepper crème fraîche, red cabbage purée, dill oil, rye bread

Rabbit & Foie Gras Terrine
kumquat, kale chips, toasted brioche

MAINS

Wild Mushroom & Chestnut Wellington *vg*
heritage carrots, Brussels sprouts, porcini velouté

Line-Caught Seabass
braised chicory, salsify, saffron sauce

Roast Free-Range Turkey Breast
sage & onion stuffing, duck fat roast potatoes, roasted sprouts, celeriac & truffle purée, heritage carrots, pigs in blankets, cranberry sauce, proper gravy

Grilled 30-Day Rib of Beef
duck fat roast potatoes, roasted sprouts, celeriac & truffle purée, heritage carrots, pigs in blankets, horseradish sauce, proper gravy

PRE DESSERT

Eggnog Custard Tart

DESSERTS

Christmas Pudding
fresh cream & brandy butter

Rocky Road *gf*
chocolate mousse & salted orange caramel

Ginger Cake
poached pear & vegan ice cream

Cheese Plate
Stilton, Cheddar & Brie, stewed dried fruits & crackers

vg:vegan · v:vegetarian · gf:gluten-free

A discretionary service charge of 12.5% will be added to your final bill. Please enquire for allergen information & gluten conscious options where available.

TRAFALGAR
TAVERN
JEWEL OF THE THAMES



MERRY CHRISTMAS
and
HAPPY NEW YEAR

