

# FESTIVE MENU

*Three Courses £50pp*

## STARTERS

**Butternut Squash Soup** *vg*  
*toasted seeds, pumpkin seed oil*

**Baked Brie in Filo**  
*chestnuts, truffle honey*

**Beetroot-Cured Salmon Gravavlax**  
*pink pepper crème fraîche, dill oil, rye bread*

**Venison Carpaccio, Pickled Walnuts**  
*blackberry, gingerbread crumb, watercress*

## MAINS

**Pumpkin & Feta Cannelloni** *vg*  
*mushroom velouté, kale, sage*

**Roast Pollock, Lobster Bisque**  
*turned potato, Romanesco, tarragon*

**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 Aged Rump of Beef**  
*dauphinoise potatoes, peppercorn sauce, watercress*

## DESSERTS

**Baked Winter Fruits** *vg*  
*crumbled warm ginger cake, vegan vanilla ice cream*

**Toasted Stollen**  
*honey butter, eggnog custard*

**Rocky Road** *gf*  
*Chocolate mousse, salted orange caramel*

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

## SIDES

**Roasted Sprouts** £5

**Pigs in Blankets** £5

**Duck Fat Roast Potatoes** £5

**Roasted Sprouts** £5

*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

