

FESTIVE EVENTS MENU

Three Courses £60pp

Bread & Butter, Mince Pies

STARTERS

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

Baked Brie in Filo
chestnuts, truffle honey

Beetroot-Cured Salmon Gravadlax
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

