

CHRISTMAS DAY MENU

6 Course 80.00 per person • Preorder only • Children portion available

• TO START •

Caviar Canapés with Glass of Prosecco

• STARTERS •

Filo Pastry

Golden mozzarella, crispy filo, chicory, fresh herb and basil

Ham Chicken & Leek Terrine

Leek puree, burnt leek, leek and pear ketchup, thin crostini

Jerusalem Artichokes & Wild Mushroom Soup

With grilled bread and parmesan

Scallops

Scallops, dried prosciutto, parsnip puree, blood orange and pomegranate

• TO FOLLOW •

Champagne & Lemon Sorbet

• MAINS •

Roast Turkey

Served with chestnut and cranberry stuffing, beef flavour roast potatoes, buttered carrot, brussel sprouts, pigs in blankets, red wine and cranberry sauce

Breast of Goose

Leg meat croquette, apple and parsnip puree, glazed and pickled apple, chard, goose and red wine gravy

Beef Wellington

*Fillet of beef, wild mushroom, chestnut & mushroom.
Served with swede and carrot puree, sprout leaf, cranberry and port reduction*

Pan Roast Halibut

Jerusalem artichoke and wild mushroom, leek fondue, brown shrimp and butter sauce

Beetroot & Goats Cheese

Mixed roast beetroot, beetroot and goat cheese cylinder, beetroot texture, walnut and balsamic

• DESSERTS •

Creme Brûlée Tart

Infused with vanilla and thyme

Alcohol Infused Selection of Ice Cream

Selection of alcohol ice cream (gluten free ice cream available)

Chocolate & Pecan Pie

Dark chocolate ganache and brandy ice cream

English Cheeseboard

Cornish Brie, Peakland blue, Yorkshire Wensleydale cranberry, double Gloucester, apple, celery, quince jelly and crackers

Christmas Pudding

With brandy sauce

£3.50 supplement

English Cheeseboard (10.50 supplement)

• TO FINISH •

Tea Coffee & Mince Pie

THE
TRAFALGAR TAVERN
ROYAL GREENWICH