

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 (NF • V)

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

Ham Chicken & Leek Terrine (NF)

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

Jerusalem Artichokes & Wild Mushroom Soup (NF • V)

With grilled bread and parmesan

Scallops (GF)

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

• TO FOLLOW •

Champagne & Lemon Sorbet (GF)

• 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 (GF • NF)

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

Beetroot & Goats Cheese (GF • V)

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

• DESSERTS •

Creme Brûlée Tart (NF • V)

Infused with vanilla and thyme

Alcohol Infused Selection of Ice Cream (V)

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

Chocolate & Pecan Pie (V)

Dark chocolate ganache and brandy ice cream

English Cheeseboard (V)

Cornish Brie, Peakland Blue, Yorkshire Wensleydale cranberry,
Double Gloucester, apple, celery, quince jelly and crackers

Christmas Pudding (V)

With brandy sauce

£3.50 supplement

English Cheeseboard (V) (10.50 supplement)

• TO FINISH •

Tea Coffee & Mince Pie (NF)

THE
TRAFALGAR TAVERN
ROYAL GREENWICH