

THE
TRAFALGAR
ST. JAMES

FESTIVE SET MENU

Dine in style at Trafalgar St. James over the festive period and enjoy a carefully curated menu by our Executive Chef Mattia. This menu is suitable for groups of any size and caters to fit all. For guests of up to 40, a full pre-order is required 7 days in advance of your booking. For groups of 40 plus, please choose 1 starter, 1 main and 1 dessert to fit all.



Arrival glass of Laurent-Perrier La Cuvée NV

Starters

- Jerusalem artichoke soup, truffle toast (VG)
- Citrus cured salmon, focaccia crouton & keta caviar
- Duck confit terrine, spiced plum chutney, toast
- Roast heritage beetroots, goat's cheese mousse, pine nuts, raspberry vinaigrette (V) (GF)

Mains

Accompanied with a chefs selection of seasonal vegetables

- Roast turkey crown, leg, chestnut stuffing, pigs in blankets, roast potatoes, gravy
- Pan fried rainbow trout, crushed new potatoes, rock samphire, beurre blanc (GF)
- Roasted delicata squash, wild mushroom risotto, pine nut "parmesan" (VG) (GF)
- Roasted cauliflower, tahini coconut yogurt, pomegranate molasses, chili (VG) (GF)

Desserts

- Traditional Christmas pudding & brandy sauce (V)
- Chocolate fondant with salted caramel sauce, raspberry (V)
- Vegan cheesecake with blueberry compote, cinnamon tuile, gluten free biscuit crumbs (VG) (GF)
- Sorbet selection (VG) (GF)

Cheese Course (V)

Selection of Artisan cheeses

£125PP

Vegetarian (V) Vegan (VG) Gluten Free (GF)