

Festive Menu - Group Bookings

3 Courses £ 39 | 2 Courses £ 32

STARTERS

Heritage Beetroot Salad (V)

Goat's cheese, hazelnuts, rocket, orange dressing

Roasted Pumpkin Soup (VG)

Toasted pumpkin seeds, sourdough bread

Country Terrine

Pork, chicken liver, pancetta, Parma ham, brandy & Madeira
cornichons, mustard mayo, sourdough

Crab & Salmon Stack

lemon jelly

MAINS

Roasted Turkey

Cranberry compote, roasted potatoes, brussel sprouts, carrots, pigs in
blankets, gravy

Salmon

Parsley potatoes, green beans, lemon butter, caper sauce

Vegan Meatloaf (VG, GF)

Silky mash & a rich fragrant curry jus

DESSERTS

Sticky Toffee Pudding (V)

Vanilla ice cream

Crêpes au Chocolat (V)

Minimum 10 people — available from 1st of December
Email info@troubadourlondon.com to book

A discretionary 12.5% service charge will be added to your bill
to be shared amongst our service and kitchen teams.