Festive Menu - Group Bookings

3 Courses £ 39 | 2 Courses £ 32

STARTERS

Heritage Beetroot Salad (V, GF)
Goat's cheese, hazelnuts, rocket, orange dressing

Roasted Pumpkin Soup (VG)
Toasted pumpkin seeds, sourdough bread (Gluten free bread optional)

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

Crab & Salmon Stack
lemon jelly

MAINS

Roasted Turkey (GF)
Cranberry compote, roasted potatoes, brussel sprouts, carrots, pigs in blankets, gravy

Salmon (GF)
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)

Trillionaire's Tart (VG, GF)
Served with a berry compote

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.

Please note: Our kitchen handles gluten and other major allergens. While we offer items prepared without gluten-containing ingredients, we cannot guarantee a 100% allergy-free environment due to potential cross-contact.