Christmas Menu - Group Bookings

3 Courses £42 | 2 Courses £35

STARTERS

Chestnut Mushroom & Tarragon Soup (VG)

Pork Rillette

w/ piccalilli

Prawn Cocktail

w/ Marie Rose sauce

MAINS

Roast Norfolk Turkey

w/ pigs in blankets, cranberry sauce

Sea Bass Fillet

w/ greens, sqash purée & sage butter

Iron Bark Pumpkin, Wild Mushroom & Spinach Wellington (VG)

w/ herb gravy and maple-glazed carrots

All served with roasties, Vichy carrots, sprouts and greens

DESSERTS

Christmas Pudding

w/ red currants & custard

Sticky Toffee Pudding (V)

w/ vanilla ice cream

Rum-marinated Pineapple (VG)

w/ chilli and lemon sorbet

Minimum 6 people — available from 25th November 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.

