

Start

Scallops, pancetta breadcrumb, sprout slaw, sage & lemon brown butter

Crayfish cocktail, Marie Rose, baby gem, croutons

Chicken liver parfait, apple chutney, mulled cider gel, toasted brioche

Baked camembert, rosemary, confit garlic, breadsticks V

Main

Turkey wellington, glazed carrots & parsnips, sprouts, bread sauce, cranberry, turkey sauce

Herb crusted halibut, charred sprouts, celeriac purée, spring onions, vermouth sauce

Onion tart tatin, red cabbage, kalettes, chestnut purée, sherry vinegar glaze VG

Roast beef fillet, chestnut mushroom ketchup, truffled mushroom, crispy enoki, bordelaise sauce

Roast potatoes, pigs in blankets & festive stuffing for the table

Dessert

Warm mince pie, brandy butter ganache, cinnamon ice cream

70% chocolate mousse, cranberry, clementine sorbet, white chocolate snow VG

Sticky toffee Christmas pudding, brandy snap, butterscotch sauce, vanilla ice cream

Clementine posset, festive granola, blood orange sorbet

Please inform your server of any dietary requirements before they take your order.

A discretionary charge of 12.5% will be added to your bill.

This charge is distributed among the entire team at The Gin Trap Inn

Bread & salted butter to start

Start

Soup of the day, house bread & butter

Prawn cocktail

Hummus, crudités & toasted flatbread VG,

Main

Turkey, pigs in blankets, roast potatoes, root veg, Brussel sprouts & gravy

Salmon en crouete, buttered new potatoes, broccoli, cream sauce

Winter squash risotto, toasted pumpkin seeds, feta VG

Dessert

Christmas pudding, custard VG

Chocolate brownie, vanilla ice cream

Sticky toffee pudding, caramel ice cream, butterscotch sauce

Mince pies & petits fours

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