



## STARTERS

Pheasant, smoked ham & tarragon croquettes, apple & walnut salad, quince jelly

Butternut squash, orange & chestnut soup (v)

Chicken liver parfait, winter pickles, quince jelly

Severn & Wye smoked salmon, pickled cucumber, shallots, capers, lemon

## MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Pan fried sea bass, fennel, orange & watercress pearl barley, mixed herb gremolata

Crown of English Rose turkey, pigs in blankets, bread sauce, Brussel tops, chestnuts

Beetroot, fennel & mixed nut roast, Bloody Mary sauce, Jerusalem artichokes, olive oil roast potatoes (v) (gf)

Spiced cider braised pork belly, Bramley apple purée, red cabbage & cranberries

## PUDDINGS

Blue Monday cheese, quince jelly, celery, seeded crackers

Christmas pudding, brandy butter ice cream

Bramley apple & cranberry crumble, custard

Salted chocolate, redcurrant & orange tart, Jude's caramel ice cream

**3 courses £29.95**

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill for groups of 8 or more. (v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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