



Trebah Christmas Menu

Tuesday 1 December - Sunday 20 December

2 courses £30 ~ 3 courses £35



Starters

Homemade mushroom soup drizzled with truffle oil, served with malted bloomer vgn, df, gf*

Homemade chicken liver parfait, red onion marmalade & toasted bloomer gf*

Cauliflower pakora, beetroot ketchup & dressed leaves gf, vgn, df

Homemade smoked mackerel pâté, spiced tomato & onion chutney, toasted bloomer gf*

Mains

Roast turkey served with roast potatoes, seasonal vegetables, pigs in blankets, stuffing, gravy & Yorkshire pudding gf*

Roast topside of beef served with roast potatoes, seasonal vegetables, pigs in blankets, stuffing, gravy & Yorkshire pudding gf*

Homemade nut roast served with seasonal vegetables, roast potatoes, gravy & Yorkshire pudding vgn, df, gf*

Grilled salmon, wholegrain mustard mashed potato, buttered fine beans & lemon beurre blanc gf

Dessert

Christmas pudding & brandy sauce

Vegan chocolate torte & fresh seasonal berries vgn, df, gf

Lemon posset



Reservations required. Please call 01326 252200 option 3

Please provide your pre-order a minimum of 3 days before your table reservation

Dietary symbols

v: vegetarian / vgn: vegan / gf: gluten free / df: dairy free / *on request
Please make us aware of any allergies or food intolerances when booking

