



THE  
**TRIGGER POND**  
BUCKNELL | EST. 1637

# CHRISTMAS MENU





## STARTERS

Roasted Carrot & Coriander Soup *VE GF*

Chicken Bon Bon, Sauted Wild Mushrooms, Shallots & Blue Cheese

Baked Camembert, Figs, Honey & Thyme Chutney & Warm Ciabatta *V GFO*

Trout Gravlax, Gin, Dill, Pickled Beetroot & Whipped Horseradish Cream *GF*

Roast Butternut, Red Onions, Feta Emulsion, Cranberries With Sage & Pumpkin Seed Oil *VEO GF*

## MAINS

Roast Turkey

Roast Potatoes, Pigs In Blankets, Glazed Carrots & Parsnips, Buttered Greens, Sprouts

With Pancetta & Garlic, Onion & Sage Stuffing *GF*

*(Vegetarian Wellington Available On Request)*

Braised Feather Blade Of Beef, Potato Gratin, Cavalo Nero,

Wild Mushroom & Port Sauce *GF*

*£4 Supplement*

Seabass, Butternut Puree, Herb Mash, Tenderstem Broccoli, Sage & Pumpkin Seed Pesto *GF*

Parsnip Gnocchi, Caramelised Parsnips, Rosemary Oil & Parsnips Crisps *VE GF*

## DESSERTS

Christmas Pudding & Brandy Sauce

Black Forest Gateau

Cinnamon French Toast, Pistachio Ice Cream & Chocolate Sauce

Fig & Honey Panna Cotta

British Cheeses, Celery, Chutney & Biscuits *GFO*

*£3 Supplement*

**3 Courses £39.95**



A 12.5% discretionary Service Charge will be added to your bill.

Please make staff aware of any food allergies and dietary restrictions.

Some dishes may contain nuts, fish may have bones, and some desserts may contain calories!!