



THE
TRIGGER POND
BUCKNELL | EST. 1637



CHRISTMAS MENU

**TUESDAY 1ST - THURSDAY 24TH
DECEMBER**
(Excluding Sundays)



STARTERS

Celeriac soup, rustic bread (VE)(GFO)

Smoked salmon, beetroot puree, pickled shallots, orange, mint, toasted ciabatta (GFO)

Ham hock, leek & parma ham terrine, homemade picalilli, croutes (GFO)

Roast butternut, red onions, feta emulsion, cranberries, sage & pumpkin seed pesto (VE (GF)

Beef croquette, crispy shallots, gochujang emulsion (GF)

MAINS

Roast turkey, roasted potatoes, pigs in blanket, onion & sage stuffing, honey glazed carrots & parsnips (GFO)
Served with seasonal greens, sprouts with pancetta & garlic

Venison fillet, pancetta mash, tenderstem, pickled blackberries & blackberry jus (GF)
£5 Supplement

Seabass, braised fennel, celeriac puree, salsa verde (GF)

Wild mushroom gnocchi, wild mushroom sauce, truffle emulsion, crispy sage (GF)(VE)

DESSERTS

Chocolate brownie, fresh black cherries, cherry compote (GF)

Apple & cinnamon cheesecake (GF)

Sticky toffee pudding, toffee sauce, honeycomb, vanilla ice cream (GF)

Christmas pudding, brandy sauce (GFO)(VEO)

Selection of cheeses, crackers, quince jelly, figs, celery (GFO)
£3 Supplement

SIDES £5.50

Seasonal greens

Sprouts & pancetta

Pigs in blankets

3 course £39.95

2 course £32.95



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!!