



# WELCOME TO CHRISTMAS AT THE TRINITY ARMS



Whether it's Christmas Day, your work Christmas party, a small gathering of family and friends, and everything in between, we have menus for every festive occasion.

For those that want to try something new, take a look at our new Afternoon Tea & Festive Brunch menus for something a little different this year. We also have our traditional Festive and Christmas Day menus.

To make your booking as easy as possible have a read through the How To Book section and let us take the stress out of booking. If you have any questions at all, please don't hesitate to get in touch and we will do our best to accommodate. We look forward to celebrating the festive season with you.

Happy Christmas from everyone at the Trinity Arms.



## FESTIVE MENU

3 COURSES £29.50 / KIDS £15

### STARTERS

**Pumpkin soup, bread & butter (v)**  
Crispy sage, parmesan

**Chicken liver pâté, brioche toast (gfo)**  
Liberation Ale chutney, crispy shallots

**Stout cured smoked salmon & local crab (v)**  
Pickled winter veg, sourdough Melba toast

**Baked goat's cheese Waldorf salad (v, gf)**  
Pear, celery, pickled & candied walnuts

### MAINS

**Roast ballotine of turkey, bacon, stuffing & cranberry sauce (gfo)**  
Pigs in blankets, roast potatoes, root vegetables, red cabbage, winter greens, turkey gravy

**Malaysian monkfish & king prawn curry**  
Pilaf rice, shrimp crackers, crispy shallots, coriander

**Sea bass & herb crust**  
Wilted greens, crushed new potatoes, leek, bacon & white wine sauce

**Cumin butternut squash, lentil & chickpea wellington (ve)**  
Roast new potatoes, winter greens, roast carrots, vegan jus

**Grass fed ribeye steak & chips (£3 per person supplement)**  
Cherry vine tomatoes, red wine & bone marrow jus

### PUDDINGS

**Blackbeard Stout Christmas pudding**  
Brandy custard

**Mulled cider & apple tart (v)**  
Vanilla ice cream, caramel sauce

**Clementine & orange posset (v, gfo)**  
Spiced shortbread

**Dark chocolate & espresso brownie (v, gf)**  
Cherry sauce, hazelnut brittle, vanilla ice cream

## VEGAN FESTIVE MENU

3 COURSES £29.50

### STARTER

**Celeriac, hazelnut & truffle soup (ve)**  
Grilled sourdough

### MAIN

**Cumin butternut squash, lentil & chickpea wellington (ve)**  
Roast new potatoes, winter greens, roast carrots, vegan jus

### PUDDING

**Chocolate & orange mousse cake (ve)**  
Vegan ice cream



## TAILOR YOUR CELEBRATION

Ask us about our  
buffet options for  
your festive parties.

# CHRISTMAS DAY MENU

£55 PER PERSON / KIDS £25

## ARRIVAL

Glass of prosecco on arrival

Blini – Stout cured smoked salmon, horseradish crème fraîche, dill

## STARTERS

Coquille St. Jacques (v)

Scallops, king prawn, potato & gruyere gratin

Baked goat's cheese Waldorf salad (v, gf)

Pear, celery, pickled & candied walnuts

Chicken & smoked ham terrine (gfo)

Tarragon mayonnaise, pickled shallots, sourdough toast

Celeriac, hazelnut & truffle soup (ve)

Grilled sourdough

## MAINS

Roast turkey breast, chestnut, pork & herb stuffing (gf)

Pigs in blankets, roast potatoes, root vegetables, winter greens, turkey gravy, cranberry sauce

Fillet of beef & wild mushrooms

Pearl onions, pancetta, red wine sauce, roast potatoes, roast carrots

Herb crusted cod & mussels

New potatoes, sea vegetables, spinach, garlic & lemon butter

Cumin butternut squash, lentil, chickpea wellington (ve)

Roast new potatoes, winter greens, roast carrots, vegan jus

## PUDDING

Blackbeard Stout Christmas pudding

Thick pouring brandy cream

Mulled cider & apple tar (v)

Vanilla ice cream, caramel sauce

Dark chocolate & espresso brownie (v)

Cherry sauce, hazelnut brittle, vanilla ice cream

Spiced egg nog crème brûlée (v)

Orange & clementine shortbread

## TO FINISH

Tea, filter coffee & festive petit fours

# VEGAN CHRISTMAS DAY MENU

£55 PER PERSON

## ARRIVAL

Glass of prosecco on arrival  
Pecan & sage stuffed dates (ve)

## STARTER

Celeriac, hazelnut & truffle soup (ve)  
Grilled sourdough

## MAIN

Cumin butternut squash, lentil, chickpea wellington (ve)  
Roast new potatoes, winter greens, roast carrots, vegan jus

## PUDDING

Chocolate & orange mousse cake (ve)  
Vegan ice cream

## TO FINISH

Tea, filter coffee & vegan mince pies (ve)



## FESTIVE AFTERNOON TEA

**£15 PER PERSON**

### Christmas Festive afternoon tea includes:

A selection of festive sliders  
Fruit scones, clotted cream & jams  
Savouries  
Chocolates & mince pies  
Pot of tea or coffee  
Add a glass of Prosecco **£5.80**

Available for pre-order on Monday – Thursday  
throughout the Festive Period  
(Check the How To Book section for more info)



## CHRISTMAS FESTIVE BRUNCHES

£15 per person including a Mimosa or Bloody Mary cocktail  
£30 per person including bottomless Prosecco (1.5 hour sitting)

Choose any dish from our breakfast menu

Available for pre-order only, 9am - 12pm



## HOW TO BOOK

Christmas is all about enjoying time with family and friends, so we try to make the booking process as easy as possible.

The festive menu will be available from 25th November - 24th December. The Christmas Day menu is available only on 25th December.

For Christmas Day bookings a non-refundable deposit of 50% is required and full payment by 18th December. For all other festive menus a non-refundable deposit of £10pp is required to confirm a Christmas booking. Your booking is confirmed on receipt of deposit.

Pre-orders will be required 7 days before the booking date. Please pick up a Booking Form from the bar or download from the website to complete menu choices for each member of your party.

If you would like to pre-book wines, please let us know when you book your table or at any point up until 7 days ahead of your booking.

Kids menu recommended for little ones and children 12 years and under.

Other promotions including Indulgence Wednesday discount does not apply to any Festive/Christmas menus.

## ALLERGEN INFORMATION

(v) – not just for veggies, (ve) – not just for vegans, (gf) – gluten free, (gfo) – gluten free option available.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.