

CHRISTMAS AT 1000 TRADES



JOIN US FOR YOUR CHRISTMAS MEAL

NOW OPEN FOR BOOKINGS OF 6 AND UPWARDS, ALL DAY MONDAY-SATURDAY, STARTING MONDAY 26 NOVEMBER.

Reservations can be made throughout the bar including in our upstairs function room to seat up to 30 people. Please note that because of the size of the kitchen, for large groups it may not be possible for everyone to eat at the same time (though we will endeavor to serve everyone as promptly as we can). We may not be able to accommodate large groups at busy times of the week.

For more informal gatherings we can also offer bespoke buffets – please enquire.

2 COURSES £23 | 3 COURSES £27

CHEERS

PROSECCO KIR ROYALE (£7 supplement)

TO START

CHICKEN LIVER PATE

Sour blood orange, sweet candied pecans and dark rye bread.

CARROT SOUP

Coffee oil, candied mandarin & grilled potato flatbread for dipping. (V, VG option)

SMOKED MACKEREL

Pickled turnip, dill crumble and mustard mayonnaise.

THE MAIN EVENT

PORTER ROASTED FREE-RANGE TURKEY

Pigs in blankets, smoked sweet potato, beef dripping roasties, shiitake mushroom stuffing, broccoli & juniper spiced red cabbage. American-style white gravy or Classic gravy.

ROAST TRI-TIP OF BEEF (SERVED MEDIUM RARE OR WELL DONE)

Yorkshire pudding, fresh grated horseradish, beef dripping roasties, smoked sweet potato, shiitake mushroom stuffing, broccoli & juniper spiced red cabbage. Beef gravy.

POT ROAST CELERIAC

Yorkshire pudding, roasties, smoked sweet potato, shiitake mushroom stuffing, broccoli & juniper spiced red cabbage. Marmite gravy or Parmesan white gravy. (V, VG option)

MONKFISH POACHED IN SEAWEED BUTTER

Roasties, smoked sweet potato, shiitake mushroom stuffing, broccoli, juniper spiced red cabbage. Beef gravy or béarnaise sauce.

TO FINISH

XMAS PUDDING

Burnt apple ice cream, mandarin granita, thyme.

RED WINE POACHED QUINCE

Duck egg custard, candied pecans, bay leaf oil. (VG option)

CHEESE

Gorgonzola, Lincolnshire poacher, comté, sourdough crackers, smoked butter and frozen grapes. (To share, £6 supplement)

We ask for a £10 deposit per person to confirm all bookings and that meal choices are submitted at least 7 days beforehand. Thank you.

To enquire or book: 0121 233 2693 / info@1000trades.org.uk

(V) – suitable for vegetarians (VG) – vegan-friendly option

We will always try to accommodate dietary requirements and special requests where we can.