

TRADE

FESTIVE DINING AT TRADE

CANAPÉ RECEPTION

SMOKED SALMON, CRÈME FRAICHE, DILL BLINI

COURGETTE FRITTERS WITH WHIPPED RICOTTA AND CHILLI JAM

GRILLED HALLOUMI SKEWERS WITH HOT HONEY AND SMOKED ALMOND

CHILLI-MAPLE-CIDER GLAZED PIGS IN BLANKETS

THE FEAST

INDIVIDUAL CORNBREADS WITH CULTURED BUTTER

ROAST TURKEY BREAST, APRICOT AND SAGE STUFFING, GRAVY

SLOW COOKED, BLACK MISO BARBECUE BRISKET WITH LEMON & PARSLEY GREMOLATA

WHOLE ROAST CAULIFLOWER, TAHINA, POMEGRANATE

ROASTED CARROTS, AGED BALSAMIC, CRUMBLED FETA

ROASTED BRUSSEL SPROUTS, BROWN BUTTER, HAZLENUT

POTATOES DAUPHINOISE

DESSERT

BASQUE BURNT CHEESECAKE WITH SHERRY SOAKED CHERRIES

LEMON MERINGUE PIE

SELECTION OF TRADE COOKIES & BROWNIES

Our festive dining experience is available by private hire only, as TRADE does not open for public evening service.

Each booking is a restaurant takeover, offering exclusive use of the space for your event.

The menu is priced at £58 per person, with drinks and late-night extras charged separately.

A pre-payment for food is required to secure the booking, with drinks payable on the night.

A minimum party size of 20 guests applies