



THE TROUT

At Tadpole Bridge

CHRISTMAS DAY

STARTERS

- Leek & potato chowder, scallop and dill
- Confit chicken, foie gras & prune terrine, quince & port chutney and toast
- Chargrilled artichokes, goat's curd, savoury granola and pickled veg
- Sea bream tartare, yuzu, cucumber syrup and sea vegetables

MAINS

- All main dishes served with sharing roast potatoes and seasonal vegetables
- Confit duck leg, aubergine, pickled mustard seeds and plums
- Traditional roasted bronze turkey, cranberry stuffing and all the traditional trimmings
- Shredded leek, Brussels sprouts & chestnut pithivier, wholegrain mustard sauce
- Cod fillet, grilled Jerusalem artichokes, hummus, pine nuts and kumquat

DESSERTS

- Warm pear cake, praline tuille, stem ginger ice cream
- Traditional Christmas pudding and warm brandy custard
- Chocolate mousse, mulled cherries, meringue and cherry sorbet
- Selection of British cheeses, quince jelly, walnut bread (£6.50 supplement)

£70

A discretionary service charge of 10% will be added to your bill.
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.