



THE TROUT

At Tadpole Bridge

CHRISTMAS PARTY

November 26th - December 23rd

STARTERS

- Roasted pumpkin soup and honeyed chestnuts
- Duck & orange liqueur parfait, quince & port chutney and croûtes
- Charlie's oak-smoked chalk stream trout, horseradish cream and fennel slaw
- Garlic forest mushroom & tarragon bruschetta

MAINS

- Traditional roasted bronze turkey, cranberry stuffing and all the traditional trimmings
- Pan-fried pollock fillet, parmesan gnocchi, pancetta and braised chicory
- Beef brisket, field mushroom jus, kale, horseradish mashed potatoes
- Sweet potato, spinach & chestnut Wellington, roasted potatoes and smoked cheese sauce

DESSERTS

- Sticky toffee pudding, butterscotch sauce and vanilla bean ice cream
- Traditional Christmas pudding and warm brandy custard
- Chocolate delice, raspberry sauce and Cornish clotted cream
- Baileys profiteroles and chocolate sauce

LUNCH - £22

DINNER - £25

125ml glasses of wine are available on request. 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.