



# THE TROUT

At Tadpole Bridge

## CHRISTMAS DAY

Glass of sparkling & nibbles

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### STARTERS

Red prawns, chickpeas, chickpea cream, prawn bisque, croutons, samphire

Seared aged fillet steak, pickled shallot, truffle mustard, capers, rocket, extra virgin olive oil, lemon

Risotto, 48 month aged parmesan, cream, porcini powder, kale powder, black truffle, leek sauce, carrot powder

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### MAINS

Roasted turkey with all the trimmings, cranberry stuffing, buttered carrots, roast potatoes, sprouts, cauliflower, pig-in-blankets

Wiltshire venison saddle Wellington, duck liver pâté, Parma ham, puff pastry, wild mushrooms, kale

Roasted cauliflower steak, beetroot mash, roasted carrots gravy, spinach, pickled beetroots, carrots

River Test rainbow trout fillet, toasted fregola, tomato & clam broth

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### DESSERTS

Traditional Christmas pudding, crème Anglaise, brandy ice cream

Pear & saffron, polenta & almond crumble, gingerbread ice cream

Colston Basset Stilton, Golden Cross, Keens Cheddar, Oxford Isis, Bath soft, quince jelly, warm walnut bread

Christmas nougat parfait, candied orange, pistachio sauce, seriously chocolate ice cream

**£75**

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.