



THE TROUT

At Tadpole Bridge

CHRISTMAS PARTY

November 26th - December 23rd

£27.50 pp

STARTERS

- Toasted polenta, poached egg, wild mushrooms, Parmesan sauce and truffle (v)
- Butternut squash cappuccino with Amaretto & brioche bread (v)
- Chicken liver parfait, red onion chutney and toasted brioche
- Charlie's oak smoked trout, shaved fennel, watercress and horseradish crème fraîche
- Ham hock terrine and apple & cinnamon chutney

MAINS

- Traditional roasted bronze turkey and all the trimmings
- Herb-crust baked hake, leeks, potato and mussels & cider
- Roasted heritage rainbow carrots, goat's cheese curd, thyme, honey, pearl barley and chard
- Homemade Italian sausages, lentils and celeriac purée
- Slow-cooked beef brisket, wild mushroom jus, kale and celeriac mash

DESSERTS

- The Trout Christmas pudding and brandy butter
- Zabaglione, almond crumble and Baileys gel
- Sticky toffee pudding, butterscotch sauce and vanilla bean ice cream
- Dark chocolate mousse, confit pear and gingerbread ice-cream
- Oxford Blue & Keens Cheddar quince jelly, grapes and celery

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.