

Come together for
Christmas at The Trout
at Tadpole Bridge



Picture yourself this Christmas nestled snugly in the Oxfordshire Cotswolds at the crossing of the River Thames, where the freshest of fish and local game come together with great wine and local ales. This festive season whether you arrive by car, by boat or even Santa's sled, there'll be the warmest of welcome at The Trout.

Our Rooms Include

- Homemade à la carte breakfast
- Well-appointed en suite bathroom
- Luxurious Egyptian cotton bedding
- Tea/coffee making facilities
- Eco-friendly espresso machine
- Natural British Bramley bath and body products
- Flat-screen TV
- Premium quality cotton bathrobes



Get 10% off
Christmas Party menu

WHEN BOOKING
BEFORE AUGUST 31
applies only to food

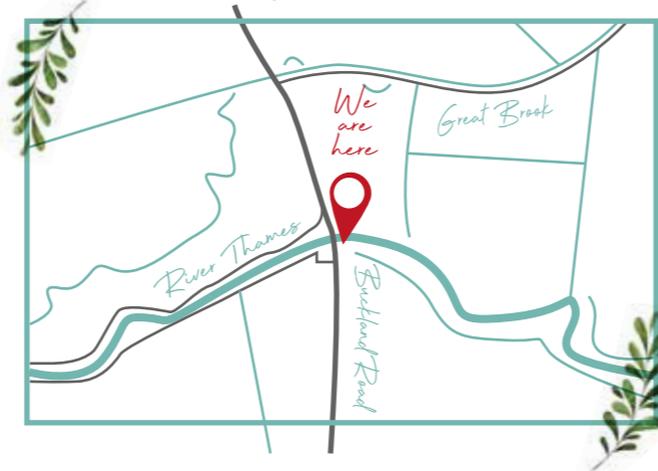
THE EPICUREAN COLLECTION

Proud to be part of The Epicurean Collection, a group of boutique inns dedicated to the finest in food, comfort and culture — all set in Britain's most idyllic locations. To join our Club or to book the perfect escape please visit www.epicurean.club



TO BOOK 01367 870 382 info@troutinn.co.uk

Finding The Trout



By Road

From London or Oxford, take the M40, A40 and A420 to Buckland Road in Oxfordshire. Turn right onto Buckland Road and The Trout will be on your right hand side.

By Rail

Trains run from Long Hanborough to Paddington every hour, or you could reach us from Oxford or Swindon stations, both of which have fast direct trains to London.

Pub open

Christmas Eve	11am - 11pm
Christmas Day	Midday - 4pm
Boxing Day	Midday - 5pm
New Year's Eve	Midday - 1am
New Year's Day	Midday - 5pm

Food service

Christmas Eve	Midday - 3pm	6.30pm - 9pm
Christmas Day	Midday - 2.30pm	
Boxing Day	Midday - 3pm	
New Year's Eve	Midday - 3pm	7pm - 9pm
New Year's Day	Midday - 4pm	

The Trout at Tadpole Bridge

Buckland Marsh • Faringdon
Oxfordshire SN7 8RF

Troutinn.co.uk

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FESTIVE CELEBRATIONS • CHRISTMAS DAY • NEW YEAR'S EVE

THE TROUT At Tadpole Bridge



Christmas Parties
THREE COURSES
£27.50
per person



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Festive Celebrations

25TH NOVEMBER - 30TH DECEMBER

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

£27.50
per person

Christmas Day

25TH DECEMBER

Glass of sparkling & nibbles

STARTERS

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

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

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

MAINS

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

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

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

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

DESSERTS

Traditional Christmas pudding, crème Anglaise and brandy ice cream

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

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

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

£75
per person

New Year's Eve

31ST DECEMBER

Amuse-bouche

STARTERS

Lobster, red wild prawns, cocktail sauce, celery, fennel,
radishes and baby gem

Soft polenta, poached Legbar egg, wild mushrooms,
48 month old Parmesan cheese and cream & truffle

Carpaccio of seared aged fillet steak, pickled shallot, truffle mustard,
capers, rocket, extra virgin olive oil and lemon

MAINS

Stone Bass, scallop and Avruga Caviar

Pan-roasted stone bass, scallop, crushed olive oil potatoes, samphire,
Avruga caviar and white Chablis velouté

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

Cauliflower steak, beetroot mash and veg gravy

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

DESSERTS

Belgian 70.5% dark chocolate hot flan, hazelnut ice cream
and crème anglaise

Saffron poached pear, almond crumble, mascarpone cream
and honeycomb ice cream

Champagne & Strawberry Tiramiso - champagne, mascarpone,
strawberries and sponge

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

Coffee & chocolates

£75
per person