

CHRISTMAS DAY AT THE TROUT HOTEL

Menu

STARTERS

Roasted Parsnip & Apple Soup

A creamy blend of roasted parsnip and apple served with warm sourdough (V,VE,GFA)

Compressed Melon

Cantaloupe, Galia & Watermelon infused with honey & mint, served with champagne sorbet (V,VE,GF)

Ham Hock Terrine

Sourdough toast & piccalilli (GFA)

Smoked Salmon

With dill creme fresh (GF)

INTERMEDIATE

Lemon sorbet

MAIN DISHES

Traditional Roast Turkey

Roasted breast served with sage and onion stuffing, pigs in blankets, pan gravy, roasted potatoes, brussel sprouts, cranberry and bread sauce (GFA)

Daube Of Beef

Mashed potato, mushrooms, pancetta and red wine jus (GF)

Pan-Seared Seabass Fillet

Apple & fennel purée with fish velouté (GF)

Spiced parsnip & Squash Wellington

Chestnut mushrooms, grilled cauliflower, brussel sprouts and mushroom & chestnut gravy (V,VEA)

DESSERTS

Traditional Christmas Pudding

Served with brandy sauce

Chocolate Mousse

(V,GF)

Cranberry & Pistachio Cheesecake

(V)

Cheese and Biscuits

Vegan dessert available on request



£125 PER ADULT
£50 PER CHILD