



The Top of the Trout

Christmas Party Menu

STARTERS

Confit chicken wings, sriracha glaze
(gfo, so, ss)

Crispy short rib and vintage red fox croquettes, triple
mustard mayo
(d,g,e)

Seasonal veloute, Wye bakehouse bread
(v,gfo)

Citrus cured chalkstream trout, gentleman's relish, our
pickles
(su)

TT Spicy garlic tomato bread
(v) (ve optional)

MAINS

Slow roasted Highfield House beef, roasted beef dripping,
carrots, creamy mashed potato
(gfo)

Hall Farm herbed turkey breast, date & chestnut stuffing,
herb roasted potatoes
(gfo)

Looe day boat cod, brown shrimp, fondant potato, samphire,
chive beurre blanc
(d,gf)

Herbed gnocchi, Barber's cheese sauce, parmesan
(d,g,e)

TT Christmas pizza, marinated turkey, pigs in blankets,
parsnip, cranberry, sprouts
(gfo)

DESSERT

TT famous fruit cloutie, rum and raisin ice cream
(v,d,e)

British isles artisan cheese & biscuits
(£5 supplement) (v,d,gfo)

Madagascan vanilla brulée, raspberry sorbet
(v,d,gf)

Apple and plum crumble with clotted ice cream, toasted
hazelnuts
(v,n,g,d)

3 COURSES £39.95

THIS HOLIDAY SEASON, CELEBRATE IN STYLE WITH A FESTIVE GATHERING IN OUR EXCLUSIVE PRIVATE DINING ROOM. WHETHER YOU'RE PLANNING AN INTIMATE DINNER WITH CLOSE COLLEAGUES OR A LARGER CELEBRATION WITH FRIENDS AND FAMILY, OUR SPACE ACCOMMODATES BETWEEN 10 AND 30 GUESTS, OFFERING THE PERFECT SETTING FOR YOUR CHRISTMAS PARTY.