



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 clogtie, 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)

Three Courses £39.95

Our private dining room is available for 10-30 guests

g - gluten, gfo - gluten free option available,
cr - crustaceans, e - egg, f - fish, n - nuts,
d - dairy, c - celery, m - mustard, ss - seeds,
su - sulphates, l - lupin, mol - molluscs, so - soya,
v - vegetarian, ve - vegan