

LA TROMPETTE

SAMPLE DINNER

December 2025

White Peach Bellini - £16

Charles Heidsieck Brut Réserve Champagne - £21

Maldon rock oyster with tamarillo hot sauce, celery and lime (+£5.25 each)

Starters

French onion and oxtail soup with Gruyère crouton

Double baked Mont d'Or soufflé, pickled radicchio and toasted walnuts

Sea bream ceviche with clementines, chilli, lemongrass, coriander and rainbow radishes

Hass avocado, Tokyo turnips, enoki mushrooms, yuzu ponzu, chilli, ginger and toasted sesame

Foie gras and chicken liver parfait, Sauternes, pistachios and toasted brioche

Crab and scallop tortelloni with creamed bisque and basil (+£8.50)

Mains

Roast Scottish cod with melted leeks and ham hock, fondant potato and cauliflower purée

Caramelised gnocchi with chanterelles, crown prince pumpkin, pine nuts, sage and parmesan

Wild sea bass with St Austell Bay mussels, laksa, baby lou potatoes, kalette tops, chilli, ginger and coriander

Daube de boeuf a la bourguignon, creamed potatoes, baby carrots, parsnip crisps, lardons and red wine

Roasted poussin and leg pie with celeriac purée, green beans, crisp pancetta and pickled walnut

Venison saddle with crisp potato galettes, cavolo nero, beetroot and peppercorn sauce (+£10.50)

Desserts

Banana soufflé, passionfruit ice cream

Chocolate and orange delice, toasted nuts and milk ice cream

Christmas pudding with cinnamon ripple ice cream and brandy custard

Seasonal cheese board, fruit bread, crackers and chutney (+£9.50)

Goldrush apple tarte tatin with vanilla ice cream

Mango and lychee sorbet

Three Courses £95.00

Coffee: £5.50. Mineral water: £5.00. Filtered water: complimentary.

An optional 12.5% service charge will be added to your bill.

Food allergies and intolerances:

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.