

# LA TROMPETTE

## DINNER

December 2024

**Charles Heidsieck Brut Réserve Champagne - £18.50**

**White Peach Bellini - £15**

Maldon rock oyster with tamarillo hot sauce, celery and lime (+£4.50 each)

### Starters

Delica pumpkin soup, sage beurre noisette, pine nuts and aged parmesan

Rabbit boudin with celeriac purée, choucroute, crisp pancetta, prunes and mustard

Tuna sashimi with yuzu and white soy, avocado, toasted sesame, coriander, pickled ginger and chilli

Roasted and shaved cauliflower, cashew milk, king oyster mushrooms, toasted almonds and truffle

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

Foie gras and chicken liver parfait with sauternes, pistachios and toasted brioche

### Mains

Sussex pork ribeye with pumpkin purée, fondant potato, trompettes, apple, sage and crackling

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

Sea bream with St Austell Bay mussels, Baby Lou potatoes, crème fraiche, samphire, cucumber and chives

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

Roasted cod with Jerusalem artichokes, trompettes, baby leeks and chicken beurre noisette

Burrata agnolotti with girolles, winter tomatoes, three cornered leeks and aged parmesan

### Desserts

**Special for 2 - Apple tarte tatin with vanilla ice cream**

Pineapple carpaccio, coconut yoghurt sorbet, lime, mint and chilli

La Trompette seasonal cheese board, fruit bread, crackers and chutney (+£8.50)

Christmas pudding with cinnamon ripple ice cream and brandy

Chocolate and praline delice, honeycomb and milk ice cream

Banana soufflé with passionfruit ice cream

Crème brûlée

### Three Courses £89.50

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.**