LA TROMPETTE

LUNCH December 2024

Langham Corallian English Sparkling Wine - £17 White Peach Bellini - £15

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

Starters

Crab and scallop tortelloni with creamed bisque and basil (+£8.50) Foie gras and chicken liver parfait with sauternes, pistachios and toasted brioche Roasted and shaved cauliflower, cashew milk, king oyster mushrooms, toasted almonds and truffle Tuna sashimi, yuzu and white soy, avocado, toasted sesame, coriander, pickled ginger and chilli Rabbit boudin with celeriac purée, choucroute, crisp pancetta, prunes and mustard Delica pumpkin soup with sage beurre noisette, pine nuts and aged parmesan

Mains

Roasted cod, Jerusalem artichokes, trompettes, baby leeks and chicken beurre noisette Venison saddle, crisp potato galettes, cavolo nero, beetroot, quince and peppercorn sauce (+£10.50) Daube de boeuf a la bourguignon with creamed potato, baby carrots, parsnip crisps, lardons and red wine Sea bream, St Austell Bay mussels, Baby Lou potatoes, crème fraiche, samphire, cucumber and chives Sussex pork rib eye with pumpkin purée, fondant potato, trompettes, apple, sage and crackling Burrata agnolotti with girolles, winter tomatoes, three cornered leeks and aged parmesan

Desserts

Banana soufflé with passionfruit 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 custard Chocolate and praline delice, honeycomb and milk ice cream Crème brûlée

Three Courses £65.00

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.