



Trindle Christmas Menu

Optional but recommended extras to start

Rosehip & Clementine Spritz £7.5

Portfully Oyster, Varjus & Garden Herbs £4.5

Starters

Beef & Black Truffle Tartare, Tallow Toast & Pickled Winter Mushrooms

Portland Crab, Slaved Fennel & Winter Citrus Salad, Aioli & Homemade Soda Bread

Tunworth, Port Roasted Fig & Pickled Pear Tartlet

Mains

Goosalmos Farm Bronze Turkey with all the Trimmings

Gloucester Old Spot Bacon Chop, Wood Roasted Celeriac & Quince

Isle of Gigha Halibut, Braised Leeks, Champagne Beurre Blanc & Sea Herbs

Glazed Crown Prince Pumpkin, Stem Braised Onions, Sage, Slaved Chestnuts & Crispy Potatoes

Puddings

Caramelised Parkin, Treacle Caramel Sauce, Stem Ginger Ice Cream

Clementine Posset, Pomegranate Sorbet, Lemon Verbena Shortbread

Chocolate & Hazelnut Parfait, Brown Butter Ice Cream

Petit Four

Homemade Mince Pie, Brandy & Clementine Butter £2

Proceeds Will be Donated to Crisinick House Kitchen. Garden's Community & Schools Work

2 Courses 60, 3 Courses 70

Supplied By

Crisinick House & Gardens, The Estate Dairy, HG Walter, Oni Chef, Chapmans Fish

Please make us aware of any allergies/dietary requirements

A discretionary 12.5% service charge will be added to your bill