



THATCHER'S
HOTEL

Festive Lunch and Dinner

Available from Friday 26th November - Thursday
23rd December in either our restaurant or one of
our private event spaces, subject to availability.

Prior reservations and pre-orders required.

3 Courses £27.95 per person

2 Courses £22.95 per person

Includes tea, coffee & mince pies

Please keep an eye on our website for festive menu updates
www.thatchershotel.co.uk/christmas

 **SURYA HOTELS**

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T: 01483 280500 E: events@thatchershotel.co.uk

Festive Lunch and Dinner

Starters

Minestrone soup V/VE

sourdough croutons and spinach oil c

Duck leg terrine

crisp mixed leaves, hoisin sauce and garden chutney MU,SO,N,G

Tiger king prawns

ginger, cucumber, seaweed and red spring onion CR,SE

Mains

Roasted turkey breast

roasted new potatoes, savoy cabbage, streaky bacon, seasonal vegetables and turkey jus

Butternut squash ricotta V/VE

spinach, mixed seeds, quinoa and grilled tenderstem broccoli c,SO,M

Pan fried seabass

creamy mashed potato, wilted spinach, chantenay carrots and vermouth sauce
F,SO,M

Desserts

Christmas pudding

brandy sauce and vanilla ice cream

Double espresso cheesecake

orange puree and berries G,M

Lemongrass panna cotta

raspberry coulis and berries M

followed by coffee and mince pie

C celery
M milk

G gluten
N nut

MO molluscs
SE sesame seeds

SO sulphur dioxide
P peanut

CR crustaceans
MU mustard

F fish
L lupin

E eggs
S soya

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free. Please speak with your server if you require any changes.

V veggie VE vegan on request GF gluten free on request