



FESTIVE MENU

THATCHERS

STARTERS

Jerusalem artichoke & parsnip soup, artichoke crisps SO,G **VE,V,GF**

Smoked heritage beetroot, hazelnut cream, toasted hazelnuts & ice shallots N,P,SO **V**

Porcini & truffle arancini, black garlic puree & pickled shimeji mushrooms G,E,M,SO **V**

Chicken liver parfait, toasted brioche, slow cooked quince & toasted hazelnuts G,E,M,N,P,SO

MAINS

Traditional roast turkey, roast potatoes, pigs in blankets, honey glazed carrots & parsnips, braised red cabbage, sauté sprouts, Yorkshire pudding & gravy G,M,E

Braised beef cheek, creamy garlic mash, honey glazed carrots & red wine jus M,SO

Pan fried hake fillet, fondant potato, leek lyonnaise & beurre blanc, salmon roe & crispy leeks F,M,SO

Gnocchi, butternut squash puree, wild mushrooms, toasted chestnuts & crispy sage G **VE,V**

Celeriac & wild mushroom pithivier, roasted carrots & parsnips, braised red cabbage, sauté sprouts & red wine jus G,SO **VE,V**

DESSERTS

Christmas pudding, brandy sauce and cranberry compote G,M,E**V**

Dark chocolate & orange tart, vanilla crème fraîche G,M,N,E,S**V**

Poached pear, whipped coconut cream & winter granola G,N,P**VE,V**

Spiced apple & gingerbread cheesecake, honeycomb ice cream G,M,S

Selection of British cheeses, served with local chutney, grapes, celery and crackers M,C,G,SO
£5.00 supplement

3 COURSES | £38.95 PER PERSON

GF Non Gluten on request | **VE** Vegan on request | **V** Vegetarian on request

For any allergy and dietary requirements please contact a member of the team before making your booking.
Please note all menus are sample only & subject to change due to produce availability and supply.

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