



THATCHERS
BAR & RESTAURANT

NEW YEARS EVE | £94.95 THATCHERS

Selection of breads, flavoured butters & oils G,M **VE,V**

STARTERS

Roasted butternut squash, toasted pine nuts & crispy sage **VE,V,GF**

White crab tian, Winter tomatoes, radish & chive oil CR,M,SO

Ham hock & pea terrine, pickled winter vegetables & mustard emulsion MU,SO

PALLET CLEANSER

Elderflower and mint sorbet

MAINS

Pressed braised beef, parsnip puree, roasted baby carrot,
dauphinoise potato & red wine jus M,SO **GF**

Pan fried trout, braised fennel, lobster bisque & crab, seaweed salad F,CR,C,M,MO **GF**

Salt baked celeriac, Hen of the woods mushroom, apple & lovage oil C,S **VE,V,GF**

DESSERTS

Warm chocolate lava cake, kirsch cherry compote, salted caramel ice cream E,M,G,S **V**

Vanilla crème brûlée, rosemary & lemon shortbread E,M,G **V**

Grilled rum infused pineapple, coconut ice cream & Winter granola N,P,SO **VE,V,GF**

Selection of cheeses, Binham Blue, Baron Bigod, Black Bomber,
celery, grapes, chutney, crackers G,M,C,SO *£5.00 supplement*

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.

Thatchers, Guildford Road, East Horsley, KT24 6TB | 01483 280500 | events@thatchershotel.co.uk