



CHRISTMAS DAY THATCHERS

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

STARTERS

Lobster bisque, smoked rapeseed oil & cream CR,MO,M,F,C

Whipped goats cheese, radicchio, walnut gremolata, fresh pear & ciabatta crostini G,M,N,P **V**

Venison & beef shin terrine, piccalilli, caper berries & toasted sourdough G,MU,SO **GF**

Beetroot salmon gravadlax, crème fraîche, roasted beetroot & pickled cucumber F,M,SO **GF**

MAINS

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

Herb crusted cod loin, creamy mash potato, sauté French beans,
Champagne sauce & dill oil F,M,SO,G

Roast duck breast, crispy pavé potatoes, braised chicory & cranberry jus M,SO **GF**

Salt baked celeriac, celeriac puree, sauté wild mushrooms & roasted shallot G,SO **VE,V**

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

DESSERTS

Basque cheesecake, poached rhubarb M,E **V,GF**

Chocolate torte, Kirsch cherry compote & whipped coconut S,N,P **VE,V,GF**

Christmas pudding, brandy sauce & cranberry compote G,M,N,P **VE,V,GF**

Treacle tart, vanilla bean ice cream & candied orange G,M,N,P **V**

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

£94.95 PER PERSON
£42.50 CHILDREN UNDER 12

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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