

PARTY MENU

THATCHERS

STARTERS

Jerusalem artichoke & parsnip soup, artichoke crisps SO, G **VE, 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, horey 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, C **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 | FROM £44.95 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 our booking.
Please note all menus are sample only & subject to change due to product availability and supply.

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