

The Thatched Cottage Inn

Christmas Day Menu

Prosecco on arrival

To Start

Curried Parsnip Soup

Gravadlax Salmon, Horseradish Cream, Pickled Cucumber

Game Terrine, Toasted Sourdough, Homemade Chutney

Glazed Pistachio Crusted Goats Cheese, Frisee Salad, Berry Compote

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Sorbet

Mains

Turkey, Stuffing, Roast Potatoes, Red Cabbage, Seasonal Vegetables, Pigs in Blankets and Turkey Gravy

Pan Roasted Hake Fillet, Crushed New Potatoes, Beetroot and Herb Butter.

Fillet of Beef, Kale, Wild Mushrooms, Celeriac Purée and Red Wine Jus

Brie, Wild Mushroom and Cranberry Nut Wellington with Redcurrant Gravy, and Seasonal Vegetables (V)

Desserts

Christmas Pudding with Brandy Custard

Dark Chocolate Mousse, Griottine Cherries and Chocolate Soil

Stilton with Brandy infused Fruit Cake

Ice Cream Sundae, Mint Chocolate Chip Ice Cream, Chocolate Sauce and Fudge Pieces

To finish

Tea, Coffee and Mince pies

£75.00 per head, a deposit of £25 per person will be required at time of booking, and the balance is due by Sunday 12th December 2021. T&C apply.

Bar will be open from 11.00am for drinks, your free glass of prosecco will be served from midday, seating between 12.00-12.30 for food service.

As our food is cooked to order, there may be a short wait during busy periods.

Please let us know if you have any food allergies. A list of allergens is available upon request All game may contain traces of shot, if you have any questions please ask a member of staff. To ensure all of your dietary requirements are met and to update you on additions or changes to the menu, we recommend booking by telephone or email

The Thatched Cottage Inn **Christmas Party Menu**

To Start

Ham Hock and Apricot Terrine, Piccalilli and Toasted Sourdough

Parsnip Soup, served with Root Veg Crisps

Smoked Salmon and Prawn Parcel, Lemon Mayonnaise and Mixed Leaves

Sautéed Wild Mushrooms, Toasted Sourdough and Truffle Oil

Mains

Turkey, Stuffing, Roast Potatoes, Red Cabbage, Seasonal Vegetables, Pigs in Blankets and Turkey Gravy

Hake, Crushed New Potatoes, Beetroot and Herb Butter

Pan Roasted Duck Breast, Fondant Potato, Red Cabbage, Root Vegetables and a Blood Orange Jus

Chestnut Roast, Root Vegetables and a Red Currant Gravy

Desserts

Chocolate and Bailey's Mousse, Vanilla Ice Cream and Chocolate Soil

Christmas Pudding with Brandy Custard

Lemon Posset, Spiced Winter Berries and Orange Shortbread Biscuit

Selection of Ice Creams and Sorbets

Stilton with Brandy infused Fruit Cake

Price

Two Course - £26

Three Course - £32

A drink upon arrival or tea/coffee with a mince pie can be added for £3

A deposit will be required at time of booking of £15 per person, the balance to be paid on the day of your party. T&C apply.

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