

Christmas at The Thatched House

Date _____ Time _____ No in Party _____
 Name _____ Contact No _____

Guest Name	Winter Vegetable Soup	Red Pepper Souffle	Prawn Cocktail	Ham Hock Terrine	Turkey	Venison	Salmon	Parsnip, chestnut and cranberry loaf	Christmas Pudding	Panna Cotta	Lemon cheesecake	Cheeseboard (£2 supplement)

PLEASE ADVISE US OF **ALL** DIETARY REQUIREMENTS WHEN BOOKING

If you book your table before the 20th November, paying a non refundable deposit of £10 per person, we will give you a free bottle of wine per six persons

Please note we reserve the right to alter dishes without notice , but will only do so if it is unavoidable

Christmas at The Thatched House

Thursday 30th November to Sunday 24th December inclusive

Two courses £ 17
 Three courses £ 21



Red pepper soufflé
 A gluten free twice baked soufflé with roasted red pepper and paprika, served with salad leaves and a freshly baked bread roll (gluten free bread available)

Ham hock terrine
 Homemade pulled Devon Ham, set in its own jelly with capers and gherkin, served with a freshly baked roll and butter

Winter vegetable soup
 Homemade chunky soup with vegetables from the allotments, served with a freshly baked roll and butter

Traditional Prawn cocktail
 Coldwater prawns in our own Marie-rose sauce over shredded iceberg with cucumber pieces, served with brown bread and butter



Roast turkey
 Hand carved West Country turkey crown with the traditional trimmings: pigs in blankets, stuffing balls and cranberry sauce, served with gravy.

Roast venison
 Slices of Elston Farm Devon venison shoulder with a port wine gravy.

Salmon with prawns and lobster butter
 Pan fried fillet of salmon, topped with prawns and served with a lobster butter.

Parsnip chestnut and cranberry loaf
 A modern take on the nut loaf, served with a vegetarian gravy

All served with roast potatoes, cauliflower cheese, swede, carrots and sprouts

Christmas pudding served flaming with brandy sauce
Panna cotta, with a toffee sauce and gingerbread on the side
Lemon cheesecake with winter berry compote and cream
West Country cheese board (£2 supplement)
 Select three cheeses from the board of five