

Christmas at The Thatched House

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

Guest Name	Winter Vegetable Soup	Falafel Bites	Prawn Cocktail	Pate	Turkey	Lamb Shank	Bean Chilli	Blackened Salmon	Christmas Pudding	Mince Pies	Meringue Roulade	Chocolate Yule Log

Christmas at The Thatched House

Wednesday 28th November to Saturday 22nd December (except Sundays)
Two courses £ 18 Three courses £ 22



Homemade winter vegetable soup (V) (gluten free)
 served with a roll and butter (gluten free roll available) vegan option has olive oil and balsamic dip instead of butter

Falafel beetroot bites (Vegan) (gluten free)
 Sweet and tangy falafels made with beetroot, chick peas and lively spices, served with salsa and salad

Traditional prawn cocktail
 Cold water prawns in Marie Rose sauce on a bed of salad leaves and cucumber served with a roll and butter

Duck and Orange pate
 A smooth pate of duck liver, pork liver and chicken with an orange glaze, served with toasted bread and salad



Roast turkey with all the trimmings

Slices of turkey breast with gravy, roast potatoes, Yorkshire pudding, pigs in blankets, stuffing balls, vegetables and cranberry sauce

Slow cooked Devon lamb shank (gluten free)

Braised for 24 hours in Merlot wine, served over mashed potato and peas

Red pepper, bean and aubergine chilli (vegan) (gluten free)

A rich gluten free chilli made with sweet red peppers, black turtle beans, red kidney beans and chunks of aubergine, served with Cuban style yellow rice

Blackened salmon (gluten free)

Cajun spiced salmon fillet, roasted, flaked and pressed into a patty; served with a chipotle and red onion potato gratin, sauté new potatoes and salad

Christmas pudding (v) (*Gluten free and vegan versions are available*)

An individual pudding made with vine fruits, apricots and almonds, blended with ale and brandy, served with brandy custard

Trio of mince pies (v)

Sweet shortcrust pastry filled with rich mincemeat, served with clotted cream

Lemon meringue roulade (v) (gluten free)

served with vanilla ice cream, citrus peel and a citrus glaze

Chocolate Yule Log (v)

Chocolate sponge, filled, rolled and coated with dark chocolate ganache, served with vanilla ice cream

PLEASE ADVISE US OF ALL DIETARY REQUIREMENTS WHEN BOOKING
 Please note we reserve the right to alter dishes without notice , but will only do so if it is unavoidable