

Christmas Day at The Thatch

The Thatched House
Exwick Road
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info@thatchedhouse.net

www.thatchedhouse.net/christmas.html



25th December
One sitting @ 1 p.m.
£46.00 per person

To guarantee your place
please complete the booking form overleaf.
All bookings must be accompanied by £20
per person **non-returnable** deposit.

Glass of Prosecco and an amuse bouche on arrival



Gluten free twice baked red pepper and paprika souffle
Home made potted mackerel with fresh cranberry jelly
Roasted pear and butternut squash soup
Home made West Country Beef Croquette with baby
leaves and horseradish crème fraiche
All served with with a freshly baked ciabatta or gluten free roll



Roast Turkey, roast potatoes and all the trimmings
Braised Jacob’s Ladder (short rib) West Country beef
with wild mushrooms and pancetta sauce
Salmon fillet with prawns and red pepper cream sauce
Parsnip chestnut and cranberry loaf with vegetarian
gravy
*All served with Dauphinoise potato and a selection of
vegetables*



Hand made Christmas pudding with brandy butter
Chocolate peanut layered stack
Bailey’s cheesecake
West Country Cheeseboard,
choose from a selection of five cheeses



Mince pie with coffee or tea

Christmas Day Booking Form

Name

Contact Tel No or email

Please complete and return as soon as possible to avoid disappointment. We will contact you using the number or email provided to confirm your booking.

Please note that we reserve the right to alter the menu options available on the day subject to availability of ingredients, etc.
We also reserve the right to refuse admission.

Name or Initials	Menu selections		
	Starter	Main Course	Dessert

Please **CLEARLY** indicate in this space below any dietary requirements or allergies to ensure we prepare your meal appropriately