

Christmas at The Thatched House

Friday 29th November to Monday 22nd December (except Sundays)

Two courses £ 19 Three courses £ 23



Winter Vegetable Soup Vegetarian (*Vegan and Gluten free versions are available*)

A selection of winter root vegetables with a hint of spice, served with bloomer bread and butter

Hog Roast Pork Rillettes (*A gluten free version is available*)

A pate made with shredded slow cooked Devon pork shoulder and belly, enriched with sage and onion, served with toasted bloomer bread, butter, apple chutney and a salad leaf garnish

King Prawn Cocktail (*A gluten free version is available*)

Shredded lettuce and cucumber topped with large prawns in homemade Marie-rose sauce, served with bloomer bread and butter

Garlic Cream Mushrooms Vegetarian (*Vegan and Gluten free versions are available*)

Chestnut mushrooms slowly cooked in garlic butter and served in a Madeira cream sauce topped with grated gruyere cheese and served over toasted bloomer bread



Turkey with all the Trimmings (*A gluten free version is available*)

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

Honey Roast Gammon with all the Trimmings (*A gluten free version is available*)

Slices of Honey Roast Gammon with gravy, roast potatoes, seasonal vegetables, pigs in blankets, stuffing balls, Yorkshire pudding and roast pineapple

Seabass with a Lemon and Herb Sauce Gluten free **£3 supplement**

Oven baked sea bass fillets with garlic new potatoes and ratatouille, served with a lemon and herb sauce

Butternut Squash, Cranberry & Red Onion Tagine Vegan and Gluten Free

Roasted butternut squash & red onion wedges in a sweetly spiced tagine style sauce, flavoured with orange, cinnamon, cranberries and sultanas, served with coriander and tomato couscous

St Clements Cheesecake Vegetarian

Our own cream cheese and cream cheesecake, flavoured with orange and lemon, topped with whipped cream, cranberries and mixed peel



Cheeseboard Vegetarian (*A gluten free version is available*) **£2 supplement**

Choose from a selection of farmhouse cheeses on our festive cheeseboard, served with apple, grapes, celery, apple chutney and a selection of crackers and oatcakes

Christmas Pudding Pie (*Vegan option available*)

Mince pie meets Christmas pudding in this rich, alcohol infused vine fruit and dried fruit filling for a sweet shortcrust pie, served with clotted cream.

Chocolate log Vegetarian

Chocolate sponge filled and coated with a rich dark chocolate ganache, served with clotted cream

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

***Please state the time you wish your starters to be served - this will greatly help the kitchen plan your meal!**

Guest Name	Winter Vegetable Soup	Hog Roast Rillettes	Prawn Cocktail	Garlic Mushrooms	Turkey	Gammon	Seabass (+£3)	Nut Roast	Tagine	Christmas Pudding Pie	Cheese Board (+£2)	St Clements	Chocolate Yule Log

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

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