

**Red pepper and tomato soup** *Vegetarian (Vegan and Gluten free versions are available)*  
Sweet capsicum and plum tomatoes with a swirl of green pesto, served with bread and butter

**Highland kiln roasted salmon with a Gordons gin and tonic centre**

A light and creamy parfait flecked with smoked and kiln roasted salmon with a hidden Gordon's gin and tonic, served with cucumber ribbons, dill and toasted bread

**Charcuterie platter** *(A gluten free version is available)*

Sliced cured meats, served with olives, hummus, pepper dew peppers, salad and garlic bread

**Breaded Brie with Cranberry** *(Vegetarian)*

Wedges of soft brie, breaded and deep fried, served with cranberry sauce and salad leaves  
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**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

**Salmon and Prawns with a lemon and dill sauce** *(Gluten Free)*

Oven roasted salmon fillet, served over crushed Devon mid potatoes and topped with shelled large prawns in a lemon and dill sauce with seasonal vegetables

**Beetroot & Red Onion Tarte Tatin** *(Vegan)*

Vegan tart with beetroot & red onion wedges in a sweet and sauce, flavoured with orange zest and cranberries, served with seasonal vegetables

**Venison with a hint of chocolate** *(A gluten free version is available)*

An eight ounce venison haunch steak with grilled tomato and onion rings, served with a gravy flavoured with just a hint of dark chocolate, seasonal vegetables and gratin potatoes  
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**Cheeseboard** *(A gluten free version is available)*

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

**Christmas pudding cheesecake**

Cream cheese and Chantilly cream cheesecake with alcohol infused vine fruits, topped with glitter

**Chocolate orange liqueur mountain** *(Vegetarian)*

Belgian chocolate and orange truffle centred with sponge drenched in orange liqueur topped with a white chocolate snow cap.

**A cocktail of sorbets** *(Vegan)*

Pina Colada and Pink Gin sorbets served with fresh fruit salad

# Christmas Day at The Thatch



25<sup>th</sup> December

One sitting @ 1 p.m.

£ 50 per person

To guarantee your place  
please complete the booking form overleaf.  
All bookings must be accompanied by £25  
per person **non-returnable** deposit.

The Thatched House  
Exwick Road EX4 2BQ  
01392 272920

info@thatchedhouse.net

[www.thatchedhouse.net/christmas.html](http://www.thatchedhouse.net/christmas.html)

Glass of Bucks Fizz and canapés on arrival



Red pepper and tomato soup (V)

Highland kiln roasted salmon with a Gordons gin and tonic centre

Charcuterie platter

Breaded Brie with Cranberry (V)



Turkey with all the Trimmings

Salmon and Prawns with a lemon and dill sauce (Gluten Free)

Beetroot & Red Onion Tarte Tatin (Vegan)

Venison with a hint of chocolate



Cheese board (V)

Christmas pudding cheesecake (V)

Chocolate orange liqueur mountain (V)

A cocktail of sorbets with fresh fruit salad (Vegan)



Tea or coffee with a mince pie

# 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