

THE THATCH *Menu*


FESTIVE MENU
NOVEMBER &
DECEMBER

STARTERS

 **CIDER, ONION, CHEESE & APPLE SOUP 7.00**
Homemade bread (v, vg, gf*)*

 **BLOODY MARY PRAWN COCKTAIL 8.50**
Bloody Mary inspired cocktail sauce, brown bread (gf)*

 **CHICKEN LIVER PARFAIT 8.50**
Red onion marmalade, brioche toast (gf)*


 **WILD MUSHROOM PARFAIT 8.50**
Red onion marmalade, brioche toast (v, gf)*

FAT PIGS IN BLANKET 8.50
Deep fried pigs in blankets, with gravy dipping. (gf)*

BRIE WEDGES 8.00
Cranberry sauce (gf)

BREAD AND OLIVES 6.50

FESTIVE MENU

2 COURSE £26 OR 3 COURSE £32
AVAILABLE ON DISHES MARKED WITH 

Allergy advice : please inform staff if you suffer from a food allergy
(V)=Vegetarian (VG) Vegan (GF) Gluten free * on request
Dairy free on request Please speak to our staff we will accommodate where we can
Whilst we have taken every care that allergens do not cross-contaminate, the food prepared here
may have come in contact with one of the 14 other allergens.

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MAINS

ALL £18.50



ROAST TURKEY BALLOTINE

Pigs in blankets, sausage stuffing, roast potatoes, maple glazed roasted carrots and parsnips braised red cabbage, sprout tops & meat gravy (gf)*



WHISKEY GLAZED BUTTERNUT SQUASH & PEARL ONION TART TAN

OR

NUT ROAST

Roast potatoes, maple glazed roasted carrots and parsnips braised red cabbage, sprout tops & gravy (vg)



BRAISED OX CHEEK

Creamy mash, silver skin onions, red wine gravy & seasonal vegetables



SALMON EN CROÛTE

Gratin dauphinois potatoes, seasonal vegetables & Hollandaise sauce

ROLLED PORK BELLY

Sausage meat stuffed rolled pork belly, braised red cabbage, Gratin dauphinois potatoes, apple puree & jus

17.50

THATCH GAME PIE

OR

WINTER VEGETABLE & STILTON

Chips or Mash & seasonal vegetables & gravy (v, vg gf*)*

FISH & CHIPS

Tartar sauce & mushy peas (gf)

16.50

BUTTERNUT SQUASH, CRANBERRY & RED ONION TAGINE

Pilaf rice & flat bread (vg, gf)*

8OZ RIBEYE STEAK 28.00 8OZ FILLET STEAK 32.00 6PM-9PM)

Served with chips, tomato, mushroom, onion rings & dressed rocket salad (gf)

STEAK SAUCE 3.50

Stilton or Peppercorn

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DESSERTS

CHRISTMAS PUDDING (GF* VG)

Brandy sauce (vg)*

STICKY GINGER PUDDING (GF)

Custard or ice cream (df)*

CHOCOLATE BROWNIE (GF)

Vanilla Ice cream

CHRISTMAS PANACOTTA

With Mulled spice berry compote

SALTED CARAMEL TART

Vanilla ice cream

2 CHEESE & BISCUITS

Long Clawson Stilton & Rutland Red

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