

Dates for the Diary

> 1st December-31st December Live Entertainment Every Friday 8pm



Confirmed Festive fun!

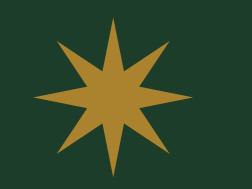
8th December- 8:30pm KTO

17th December- 7:30pm Christmas Quiz

> NYE- 21:00pm OB Band

THATCHED TAVERN

## www.thatchedtavern.co.uk



All menus are subject to a nonrefundable deposit per person. Pre-orders are essential.

The Festive Menu is available Monday to Saturday from 27th November 2023 excluding Christmas Day & NYE.

\* Three course is a choice of starters/mains or mains/desserts plus a hot drink.

> **Phone** 01386 834273

Email bookings@thatchedtavern.co.uk

> Socials @thatched\_tavern



Celebrate the holidays with us **Party Menu** 

Festivities from 27th November – 31st December 2023

THATCHED TAVERN

01386 834273 WWW.THATCHEDTAVERN.CO.UK



£34.99 per person £28.99 per person (3 courses) \*

Honey roasted parsnip soup topped with spiced sautéed apple, served with granary bread.

Crispy pulled turkey & confit duck Bon Bons, juicy cranberries and parmesan, with a warm cranberry dip.
 Hot smoked trout, chunks of hot smoked trout & a smoked trout pate, horseradish crème fraiche, pea shoots served

with toasted ciabatta.

**Pan-roasted cod loin** with a broth of fresh mussels, samphire, tomato concasse & violetta potatoes.

 Roasted Butternut squash with a stuffing of kale, chestnut mushrooms, chestnuts & cranberry, with a port, cranberry & orange glaze.
 Classic british Turkey, roasted duck fat potatoes, pork and chestnut stuffing, honey roasted parsnips, sprouts with chestnut & pancetta, baby carrots & a rich gravy.
 10oz Hereford Sirloin, Parmesan and rosemary fries with a mushroom and truffle butter.

Traditional Christmas pudding, boozy apple & cranberry compote with Jersey ice cream.

White chocolate & Baileys panna cotta

Homemade Profiteroles with a Christmas pudding cream, drizzled with Belgian white chocolate sauce Christmas Day



Honey roasted parsnip soup topped with spiced sautéed apple, served with granary bread.

**Crispy pulled turkey & confit duck Bon Bons**, juicy cranberries and parmesan, with a warm cranberry dip.

Hot smoked trout, chunks of hot smoked trout & a smoked trout pate, horseradish crème fraiche, pea shoots served with toasted ciabatta.

> Mulled wine & Poached Pear Sorbet Raspberry for the Youngsters

**Pan-roasted cod loin** with a broth of fresh mussels, samphire, tomato concasse & violetta potatoes.

Roasted Butternut squash with a stuffing of kale, chestnut mushrooms, chestnuts & cranberry, with a port, cranberry & orange glaze.
Classic british Turkey, roasted duck fat potatoes, pork and chestnut stuffing, honey roasted parsnips, sprouts with chestnut & pancetta, baby carrots & a rich gravy.
10oz Hereford Sirloin, Parmesan and rosemary fries with a mushroom and truffle butter.
Game Pie, roasted duck fat potatoes, pork and chestnut stuffing, honey roasted parsnips, sprouts with chestnut & pancetta, baby carrots & a rich gravy.

Traditional Christmas pudding, boozy apple & cranberry compote with Jersey ice cream.

White chocolate & Baileys panna cotta

Homemade Profiteroles with a Christmas pudding cream, drizzled with Belgian white chocolate sauce .

**Cheese Board,** a selection of cheese & crackers served with homemade red onion marmalade.

£89.95 per Adult £44.95 per Child



Christmas Booking Form

CHRISTMAS MENUS MUST BE PRE-ORDERED AND REQUIRE A £5PP NON-REFUNDABLE DEPOSIT (£40PP FOR CHRISTMAS DAY). TO CONFIRM YOUR BOOKING PLEASE COMPLETE THE FORM BELOW AND RETURN TO THE PUB WITH YOUR DEPOSIT. TABLE DECORATIONS AND CHRISTMAS CRACKERS ARE INCLUDED WITHIN THE PRICE. THE MENU CAN BE ALTERED TO CATER FOR ALLERGENS AND OTHER DIETARY REQUIREMENTS. ALL OF OUR MENUS ARE SUBJECT TO CHANGE.

	TIME:
CONTACT NAME:	
	CHILDREN:
ADDRESS:	
	POSTCODE:
TELEPHONE:	
EMAIL:	

FESTIVE MENU () CHRISTMAS DAY

STARTER	QTY
MAIN	QTY
NECCEDT.	
DESSERT	QTY