



Festive FUN

6TH DECEMBER

Live Music: Joe Wheldon

12TH DECEMBER

Live Music: Alex Chapman

19TH DECEMBER

Live Music: KTO

21ST DECEMBER

Christmas Jumper & Quiz

24TH DECEMBER

Live Music: Oscar Church

www.thatchedtavern.co.uk

PHONE

01386 834273

EMAIL

bookings@thatchedtavern.co.uk

SOCIALS

@thatch●d_tavern

All menus are subject to a non-refundable deposit per person.

Pre-orders are essential & must be received three days prior to reservation.

Both Festive & Christmas Day set menus come with a complimentary hot drink.



CELEBRATE TOGETHER
WITH OUR

Yuletide MENU

1ST DECEMBER-24TH DECEMBER



Festive MENU

From 1st December-24th December
(excluding Sunday)

CONFIT DUCK RILLETTE, with cornichons & toasted
ciabatta (GFA)

KING PRAWN COCKTAIL, lemon infused lettuce,
sweetelle tomatoes, granary bread (GFA, DF)
SOUP, roasted butternut squash, garnished with
butternut squash crisps (VGA, GFA)

FESTIVE ROAST, roasted turkey, duck fat potatoes,
sautéed sprouts, roasted roots with a cranberry &
rosemary jus (GF, DFA)

ROASTED ROOTS & MIXED NUT PARCEL, roasted in
Christmas spices encased in a filo parcel & served with a
celeriac purée (VG)

CONFIT DUCK LEG, mulled wine red cabbage, roasted
parsnips, red wine jus (GF, DF)

SIRLOIN STEAK, 10 oz cooked to your liking, truffle &
Parmesan sautéed new potatoes, brandy & pink
peppercorn sauce (GF)

TUSCAN SALMON, fillet of salmon served with a
Parmesan spinach sauce & sautéed new potatoes (GF)

MINCE PIE CHEESECAKE, sweet pastry crumb topping
& Jersey ice cream

TRADITIONAL CHRISTMAS PUDDING, with brandy
sauce topped with a fruit & nut chutney (V, GFA)

DARK CHOCOLATE, ORANGE & RUM TORTE, blood
orange sorbet (GF)

CHEESE BOARD, crackers & red onion marmalade

2-Course: £32.95**

**Must include a main as part of the two course

3-Course: £38.95

Christmas DAY

£103.95 per Adult
£55.00 per Child

BRIE & CRANBERRY BITES (V)
*Dietary alternative available on request

SMOKED DUCK, chilli jam, ricotta, rocket & pine nuts
(GF)

SOUP, cream of celeriac, truffle oil, garnished with
celeriac crisps (VGA, GFA)

SMOKED SALMON, beetroot purée toasted onion bread,
beetroot crisp (DF)

FESTIVE ROAST, roasted turkey, duck fat potatoes,
sautéed sprouts, roasted roots with a cranberry &
rosemary jus (GF, DFA)

ROASTED ROOTS & MIXED NUT TART served with a
celeriac purée (VG)

CHICKEN BOURGUIGNON, the classic French dish
with baby onions, mushrooms in a rich French Merlot
sauce, buttery mash

SEAFOOD STEW, fresh mussels, king prawns & squid,
fregola, cooked in a fragrant tomato sauce (DF)

MINCE PIE CHEESECAKE, sweet pastry crumb topping
& Jersey ice cream

TRADITIONAL CHRISTMAS PUDDING, with brandy
sauce topped with a fruit & nut chutney (VG)

BAKED APPLE, cooked in spiced rum & Seville orange
butter, mixed fruit, Jersey ice cream

CHEESE BOARD, crackers & red onion marmalade

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.

DATE: TIME:
CONTACT NAME:
NUMBER IN PARTY: CHILDREN:
ADDRESS:
..... POSTCODE:
TELEPHONE:
EMAIL:

FESTIVE MENU CHRISTMAS DAY

STARTER	QTY
MAIN	QTY
DESSERT	QTY