

The Thatch Dining Experience

In years gone by we've played host to too many drunken parties, a good drink and dance at The Thatch. All food comes from our amazing suppliers – some is organic, some is not but mostly it is local and seasonal and is cooked by our amazingly talented chefs.

Menu A

Cold Buffets

Home Cooked Treacle Roast Gammon

Smoked Salmon, Crème Fraiche & Chive Sandwiches

Westcombe Cheddar, Ale Chutney, Tomato Sandwiches

Coronation Chicken Sandwiches

A selection of Quiches

Homemade Old Spot Sausage Rolls

Hot Buttered New Potatoes

Two Seasonal Salads

Homemade Chocolate Brownies

Tea and Coffee

£16 Per Person

Menu B

Selection of homemade traditional sandwiches

Quiche Lorraine

Goat's cheese and roasted vegetable quiche

Chicken and chorizo skewers

Haddock Goujons in Real Ale Batter, Chunky Tartare

Triple Cooked chips

£13 per person

Menu C

Selection of homemade traditional sandwiches:

Farmhouse cheddar cheese and spring onion

Home cooked ham and mustard

Tuna, mayo and cucumber

Salmon and rocket tortilla wraps

Triple cooked chips

£10 per person

Menu D

Hot and Cold Buffet

Beef Goulash, Basmati Rice

Warm Quiche Lorraine

Home Made Old Spot Sausage Rolls

Salmon, Spinach and Sesame Rolls

Hot Buttered New Potatoes

Cheddar, Ale Chutney Sandwiches & Home Cooked Treacle Ham, Mustard Sandwiches

Tea & Coffee

£16 Per person

Menu E

The Vegetarian Menu

Selection of homemade Sandwiches

Tomato & Basil Quiche

Leek, Cheese & Potato Pasties

Potato Frittata, Pesto and Goat's Curd

Roast Garlic & Charred Red Pepper Hummus, Crudites

Red Onion Bhajis, Garlic & Mint Raita

Spring Onion & Halloumi Bruschetta, Charred Tomato Salsa

Lemon & Rosemary Seasoned Wedges

£14 per person

Function Menu

Choose any three options per course for your guests

Starters

Slow Roast Tomato Soup, Bread, Netherend Farm Butter

Pork & Chicken Liver Parfait, Ale Chutney, Toasted Sourdough

Smoked Mackerel, Chorizo & Apple Salad, Sour Cream & Chives

Butternut Squash Soup, Bread, Netherend Farm Butter

Potted Pork, Ale Chutney, Toasted Sourdough

Hummus, Nuts, Flatbreads

Main Courses

Braised Feather Blade of Beef, Creamed Potato, Greens, Bacon, Pan Gravy

Pan Seared Salmon, Dill Crushed New Potatoes, Spinach, Herb Butter

Vegetable & Herb Risotto, Pecorino Romano

Confit Duck Leg, Creamed Potato, Greens, Pan Gravy

Roast Vegetable & Grilled Halloumi Salad

Prosciutto Ham wrapped Chicken Breast, Lyonnaise Potatoes, Pearl Onions, Peas, Provençale Sauce

Puddings

Lemon Tart, Blackberry Ice Cream

Baked Vanilla Cheesecake

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce

Treacle Tart, Custard

Triple Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce

2 Courses for £19.50

3 Courses for £25

This menu is subject to change due to availability and seasonality.

A discretionary 12.5% service charge will be added to all bills.

A list of allergens is available upon request.