

A Champagne & Canapé welcome at the Thatch Inn

Pre starter

Chilled Cherry Tomato Consommé, Chive Oil

Starters

Parsnip & Apple Soup

Game Terrine, Fig Chutney, Focaccia Toasts, Port Syrup

Vodka, Lime & Dill Cured Salmon, Apple, Carrot & Coriander Slaw, Fried Capers, Sour Cream

Chicory, Pear, Walnut Salad, Brie & Cranberry Bon Bons

The Main Course

Traditional Roast Turkey, Roast Potatoes, Pig in Blanket, Chestnut & Cranberry Stuffing, Bread Sauce, Turkey Gravy

Beef Medallions Bordelaise, Beef Stock Fondant Potato, Swiss Chard

Pan Fried Sea Bass, Saffron Fondant, Char Grilled Pepper, Bouillabaisse Sauce, Clams & Mussels

Mushroom, Butternut, Spinach & Colston Basset Stilton Wellington, Leeks, Champ, Chive Butter

Sauce

Puddings

Christmas Pudding & Brandy Sauce

White Chocolate Crème Brûlée, Lemon Sable Biscuit

Pear Tarte Tatin, Salt Caramel Ice Cream,

Rum 'n' Raisin Cheesecake, Stracciatella Gelato

Artisan Cheeses, Frozen Grapes, Celery, Biscuits, Winter Chutneys

To follow

Coffee and Mince Pie