

The Thatch Dining Experience

In years gone by we've played host 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.

20 People Minimum for Buffets

Menu A

Cold Buffets

Home Cooked Treacle Roast Gammon
Poached Salmon, Dill Mayonnaise
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
Leaves & Herbs
Homemade Chocolate Brownies
Tea and Coffee

£22 Per Person

Menu B

Selection of homemade traditional sandwiches
Quiche Lorraine
Goat's cheese and roasted vegetable Quiche
Rosemary, Garlic & Lemon Chicken Drumsticks
Bacon, Emmental & Coriander Croquettes
Lightly Spiced Potato Wedges, Sour Cream

£17 per person

Menu C

Selection of homemade traditional sandwiches:
Farmhouse cheddar cheese and spring onion
Home cooked ham and mustard
Tuna, mayo and cucumber
Triple cooked chips

£11 per person

Menu D

The Bowl Buffet

Choose any two, and let your guests tuck in. There will be plenty

Beef Goulash, Basmati Rice
Fisherman's Pie, Peas, Mini Loaves and Butter
Cottage Pie, Peas, Mini Loaves & Butter
Chicken & Ham Pie, Creamed Potato
Gloucester Old Spot Sausages, Mash, Onion Gravy
Beef Cobbler, Champ, Bacon & Shallot Fine Beans
Vegetable Thai Red Curry, Jasmine Rice

£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, Crudités
Red Onion Bhajis, Garlic & Mint Raita
Spring Onion & Halloumi Bruschetta, Charred Tomato Salsa
Lemon & Rosemary Seasoned Wedges

£18 per person

Function Menu

A minimum of 20 guests.

Up to 30 guest, one choice plus vegetarian

Over 30 guests, choose two choices plus vegetarian

Starters

Slow Roast Tomato Soup/ Butternut Squash Soup / Cauliflower Cheese Soup, Bread, Netherend Farm Butter (v)

Crayfish Cocktail, Marie Rose, Brown Bloomer

Potted Pork, Pear Chutney, Toasts

Baked Goat's Cheese, Roast Peppers & Vegetables, Baby Herbs, Lemon Oil (v, gf)

Course Pork Pate, Apple Chutney, Toasts

Salmon, Haddock & Crayfish Fishcake, Chive Butter Sauce, Rocket

Pear, Walnut Salad, Crispy Blue Cheese Bon Bons (v)

Hummus, Nuts, Flatbreads (v)

Tenderstem, Beetroot, Feta and Toasted Seeds (v, gf)

Caesar Salad (add £2 for Chicken)

Main Courses

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

Pan Seared Salmon, Crab & Pea Risotto, Baby Herbs

Vegetable & Herb Risotto, Pecorino Romano

Mushroom, Oxford Blue, Spinach Wellington, Dauphinoise Potatoes, Baby Carrots

Pan Seared Sea Bream, Fondant Potato, Fine Beans, Bouillabaisse Sauce

Confit Duck Leg, Creamed Potato, Pak Choi, Duck Gravy

Roast Vegetable & Grilled Halloumi Salad

Chicken Breast, Bacon & Cheese Croquette, Braised Leeks, Mushroom Velouté

Pork Belly, Gratin Potatoes, Roast Apple, Creamed Cabbage & Bacon, Pan Gravy

Roast Sirloin of Beef, Our famous Roasties, Roast Carrots, Parsnips, Yorkshire, Beef Roast Gravy, Family Vegetables (add £3)

Puddings

Lemon Tart, Raspberry Sorbet

Lime Cheesecake, Gingernut Base, White Chocolate Ice Cream

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce

Treacle Tart, Custard

White Chocolate Brulée, Gingerbread

Lemon Posset, Shortbread

Apple and Berry Crumble, Custard

Triple Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce

2 Courses for £23.50, 3 Courses for £28,