

*Cheers to*  
**CHRISTMAS**

2025

THE  
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CHRISTMAS DAY LUNCH





# *Cheers to* **CHRISTMAS DAY LUNCH DELIGHTS** 2025

## CHRISTMAS DAY LUNCH

Gather your loved ones and celebrate Christmas Day in the heart of Quedgeley Gloucester with a dining experience full of festive flair, fizz and indulgence.

Begin with a champagne and canapé welcome, followed by a three-course feast crafted with seasonal ingredients and culinary care from our Executive Chef and his team.

From elegant canapés to traditional favourites and decadent desserts, our Christmas Day Lunch is designed to delight every palate. Join us for a joyful afternoon of fine food, warm hospitality, and unforgettable festive cheer.



### Terms & Conditions

Pre booking and pre orders only. A 20% non refundable deposit must be made at the time of booking. Final Payment and orders are due by 15th December.

To make your booking email: [reception@thethatchinn.co.uk](mailto:reception@thethatchinn.co.uk)  
Tel: 01452 228741 - The Thatch Inn, 141 Bristol Rd, Quedgeley, Gloucester GL2 4PQ

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## 2025 CHRISTMAS DAY LUNCH MENU

A Champagne & Canapé Welcome

### PRE-STARTER

Chilled Cherry Tomato Consommé, Chive Oil (veg, gf)

### STARTERS

Roast Butternut Squash Soup, Chilli Oil, Crispy Sage,  
Baked Mini Loaf (v, gfo)

Confit Duck Croquettes, Confit Cranberries, Hoisin Dressing,  
Pickled Shallots, Pea Shoots

Celeriac, Beetroot & Caramelised Onion Tart Tatin, Hazelnut  
& Roquefort (v)

Scallops, Brown Butter Cauliflower Purée, Crispy Stornoway Black  
Pudding, Parmesan Crisps

### MAINS

Roast Turkey Breast, Pig in Blanket, Cranberry, Chestnut & Orange  
Stuffing, Bread Sauce, Turkey Pan Gravy, Roasted Carrot &  
Parsnip, Winter Vegetables (gfo)

Venison Steak, Button Onions & Mushrooms, Pancetta,  
Dauphinoise Potatoes, Carrot & Swede Purée (gf)

Baked Turbot & Rainbow Trout, Champagne & Wild Mushroom  
Mousse, Confit Lemon Fennel, Crispy Crushed Truffle  
New Potatoes (gf)

Celeriac, Spinach & Mushroom Wellington, Red Wine Sauce,  
Fondant Potato, Winter Vegetables (veg)

### DESSERTS

Christmas Pudding, Brandy Sauce (gf)

Triple Chocolate & Pistachio Brownie, Clotted Cream Ice Cream,  
Rum Chocolate Sauce (gf)

Apple Tart Tatin, Salted Caramel Ice Cream

Artisan Cheese Board, Frozen Grapes, Celery, Biscuits, Fig  
Chutney

Lemon & Lime Posset, Rosemary Shortbread

**£99 per person**

**£49 for children under 12**

Please note: We do not list all ingredients. Dishes may contain nut derivatives. Fish may contain bones. If you have any food allergies or intolerances, please let us know at the time of booking. Pre-booking and pre-orders only. A 20% non-refundable deposit is required at the time of booking. Final payment and menu choices are due by 15th December.

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