

Cheers to
CHRISTMAS

2025

THE
THATCH
INN

FESTIVE PARTY NIGHTS





Cheers to **FESTIVE PARTY NIGHTS**

**FRIDAY 21ST NOVEMBER – TUESDAY 23RD DECEMBER
2025**

FESTIVE PARTY

Celebrate the season in style with our classic three-course festive menu, filled with winter warmers and Christmas favourites. Perfect for catching up with friends, family, or colleagues – delicious, relaxed, and full of festive cheer.



MON - THURS



FRI - SAT

BOTTOMLESS FESTIVE PARTY

Go full festive. Our three-course bottomless party pairs the same mouth-watering menu with 90 minutes of free-flowing drinks. It's the ultimate way to raise a glass (or two... or three) this Christmas, we'll say cheers to that..



MON - THURS



FRI - SAT

Terms & Conditions

Pre Booking and Pre orders only. £10 per person non refundable deposit taken at the time of booking. Final payment and choices due 10 days prior to the event. Arrival time needs to be 20 minutes prior to the booked table dining time.

To make your booking email: reception@thethatchinn.co.uk

Tel: 01452 228741 - The Thatch Inn, 141 Bristol Rd, Quedgeley, Gloucester GL2 4PQ

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2025 FESTIVE PARTY NIGHT MENU

STARTERS

Prawn Cocktail, Marie Rose Sauce, Baby Gem,
Buttered Multi-Grained Bloomer (gfo)
Roast Sweet Potato Soup, Crispy Sage, Chive Oil, Mini Loaf &
Butter (gfo)(v)
Potted Pork, Red Onion Bacon Jam, Brioche Toasts (gfo)
Mushroom, Parmesan & Basil Croquettes, Saffron Aioli, Pickled
Shallots & Rocket (v)

MAINS

Turkey, Bacon, Sausage & Stuffing, Roast Potatoes, Roast Parsnip
& Carrot, Turkey Gravy, Winter Vegetables (gfo)
Beef Featherblade, Pancetta, Button Onions & Mushrooms,
Creamed Potato, Winter Greens (gf)
Sea Trout, Celeriac Puree, Thyme, Chicory & Pea Parmentier
Potatoes, Bouillabaisse Sauce (gf)
Shortcrust Roll of Butternut, Spinach, Wild Mushrooms, Roasted
Root Vegetables, Chestnut & Mushroom Gravy (veg)

DESSERTS

Christmas Pudding, Brandy Sauce (gf)
White Chocolate Crème Brûlée, Cranberry Shortbread (gfo)
Chocolate Torte, Chocolate Ice Cream, Orange Syrup (gf, veg)
Banana & Honey Bread & Butter Pudding, Custard (v)

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.

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