

Cheers to CHRISTMAS DAY LUNCH DELIGHTS

FRIDAY 25TH DECEMBER 2026

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 Chef and his team.

From elegant canapés to traditional favourites and decadent desserts, our Christmas Day Lunch is designed to delight every palate in warm surroundings with heartfelt hospitality.

£105
3 COURSES

£49
CHILDREN
UNDER 12

ALL PRICES INCLUDE A DISCRETIONARY SERVICE CHARGE DISTRIBUTED TO THE STAFF

Terms & Conditions

Pre booking and pre orders only. A 20% non refundable deposit must be made 72 hours after booking through a payment link.

Final Payment and orders are due by 15th December.

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

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



CHRISTMAS DAY LUNCH MENU | 2026

Champagne & Canapés on Arrival

Pre-Starter

Pea Soup, Rosemary & Thyme Oil

Starters

Smoked Salmon & Crab Tart, Pickled Cucumber, Dill Crème Fraîche, Lemon Oil

Lightly Spiced Parsnip & Apple Soup, Crème Fraîche (GFO)

Pear, Walnut & Chicory Salad, Crispy Blue Cheese Bon Bons (V, GFO)

Beef Carpaccio, Pickled Walnuts, Rocket, Pecorino Romano (GF)

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

Beetroot, Feta & Stout-Pickled Shallots, Parsnip Crisps (GF)

Main Courses

Traditional Roast Turkey, Roast Potatoes, Pig in Blanket, Roast Parsnips & Carrots

Chestnut & Cranberry Stuffing, Bread Sauce & Turkey Gravy (GFO)

Beef Medallions, Bordelaise Sauce, Papillote Gratin Potatoes & Chive-Buttered Carrots (GF)

Chestnut, Mushroom, Ricotta, Leek & Truffle Strudel, Thyme Mash, Swiss Chard

& Tomato-Chive Butter Sauce (V)

Pan-Roasted Duck Breast, Spiced Apple Charlotte, Rosemary & Cranberry Red Cabbage,

Confit Potato & Rich Duck and Blackberry Pan Gravy (GF)

Herb-Crusted Cod, White Bean & Tomato Stew, Cavolo Nero (GF)

Palate Cleanser

Watermelon Sorbet

Desserts

Traditional Christmas Pudding & Brandy Sauce (GF)

Pistachio Tiramisu, Amaretto-Steeped Blackberries

Pear & Chocolate Frangipane Tart, Salted Caramel Ice Cream

Iced Mango Parfait, Cassonade & Ginger Shortbread (GFO)

Chocolate & Salted Caramel Torte

Artisan Cheese Board

Frozen Grapes, Celery, Biscuits & Fig Chutney

V - Vegetarian, Vg - Vegan, VGO Vegan Option, GF - Gluten Free, GFO - Gluten Free Option

