

*Merry
Christmas*

2026

THE
THATCH
INN



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Celebrate the festive season at The Thatch Inn with cosy Christmas lunches, festive gatherings and hearty seasonal menus served in our warm and welcoming surroundings. Gather friends, family or colleagues together and let us take care of the celebrations— we'll say cheers to that.



THE
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INN



Cheers to FESTIVE PARTY NIGHTS

FRIDAY 20TH NOVEMBER – WEDNESDAY 23RD DECEMBER 2026

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.

£37
3 COURSES

MON - THURS

£39
3 COURSES

FRI - SAT

ALL PRICES INCLUDE A DISCRETIONARY SERVICE CHARGE DISTRIBUTED TO THE STAFF

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..

£47
3 COURSES
BOTTOMLESS

MON - THURS

£49
3 COURSES
BOTTOMLESS

FRI - SAT

Terms & Conditions

A non-refundable deposit of £10.00 per person is required to confirm the booking and must be paid within 72 hours of booking via a payment link.

Deposits become fully non-refundable within 72 hours of the event date.

Full payment is required no later than 7 days prior to the event.

Same-day cancellations will incur the full charge.

Guests are kindly requested to arrive 20 minutes prior to their reserved dining time.

*Free flowing drinks - Includes Prosecco, house wines, real ales, draught Pilsner or Aspsall Cider, Madri Zero, orange or pineapple juice, Pepsi Max or lemonade.

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

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



FESTIVE PARTY MENU 2026

Starters

Prawn Cocktail, Marie Rose Sauce, Baby Gem
& Buttered Multigrain Bloomer (GFO)

Roast Cauliflower, Cumin & Coconut Soup, Crispy Sage, Chive Oil,
Mini Loaf & Butter (GFO, V)

Duck Liver Parfait, Red Onion Marmalade & Focaccia Toasts (GFO)

Mushroom, Gruyère & Spinach Croquettes, Truffle Mayonnaise,
Rocket & Red Onion Salad (V)

Pear, Stilton, Walnut & Chicory Panzanella Salad (V, GFO)

Main Courses

Traditional Roast Turkey with Bacon, Sausage & Stuffing, Roast Potatoes,
Roast Parsnips & Carrots, Turkey Gravy & Winter Vegetables (GFO)

Slow-Braised Beef Featherblade, Pancetta, Button Onions & Mushrooms,
Creamed Potato & Kale (GF)

Pan-Roasted Salmon Fillet, Fondant Potato, Spinach
& Bouillabaisse Sauce (GF)

Vegan Feta, Beetroot & Spiced Squash Wellington,
Kale Pesto & Celeriac Purée (VG)

Desserts

Traditional Christmas Pudding & Brandy Sauce (GF)
Grand Marnier Crème Brûlée, Orange Shortbread (GFO)
Chocolate Orange Torte, Chocolate Ice Cream (GF, VG)
Banoffee Meringue with Salted Caramel (V)

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



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.

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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





GOOD TO KNOW

Our kitchen is NOT an allergy-free kitchen.

While we cannot guarantee that any of our dishes are free from food allergens we take food allergy safety seriously.

We cannot always accommodate a dietary restriction, but we do our very best to help you make informed ordering decisions. If you have any food allergies or food intolerances, please ask a member of the events team about the ingredients in meals before placing your order.

Dishes may contain nut/nut derivatives. Fish dishes may contain bones.
Please note menu may be subject to change.



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