



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

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 Pravha Pilsner or Aspoll 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

