

The Thatch Dining Experience

In years gone by we've played host too many drunken parties, a good drink and dance at The Thatch. All food comes from our amazing suppliers – some is organic, some is not but mostly it is local and seasonal and is cooked by our amazingly talented chefs.

20 People Minimum for Buffets

Menu A

Cold Buffets

Home Cooked Treacle Roast Gammon (gf)
Poached Salmon, Dill Mayonnaise (gf)
Smoked Salmon, Crème Fraiche & Chive Sandwiches
Westcombe Cheddar, Ale Chutney, Tomato Sandwiches
Coronation Chicken Sandwiches
A selection of Quiches
Homemade Old Spot Sausage Rolls
Hot Buttered New Potatoes (gf)
Leaves & Herbs (gf)
Homemade Chocolate Brownies (gf)
Tea and Coffee

£25 Per Person

Menu B

Selection of homemade traditional sandwiches
Quiche Lorraine
Goat's cheese and roasted vegetable Quiche
Rosemary, Garlic & Lemon Chicken Drumsticks (gf)
Bacon, Emmental & Coriander Croquettes (gf)
Lightly Spiced Potato Wedges, Sour Cream (gf)

£19 per person

Menu C

Selection of homemade traditional sandwiches:
Farmhouse cheddar cheese and spring onion
Home cooked ham and mustard
Tuna, mayo and cucumber
Triple cooked chips

£13 per person

Menu D

The Bowl Buffet

Choose any two, and let your guests tuck in. There will be plenty

Beef Goulash, Basmati Rice (gf)
Fisherman's Pie, Peas, Mini Loaves and Butter
Cottage Pie, Peas, Mini Loaves & Butter
Chicken & Ham Pie, Creamed Potato
Gloucester Old Spot Sausages, Mash, Onion Gravy
Beef Cobbler, Champ, Bacon & Shallot Fine Beans (gf)
Vegetable Thai Red Curry, Jasmine Rice (gf)

£18 Per person

Menu E

The Vegetarian Menu

Selection of homemade Sandwiches
Tomato & Basil Quiche
Leek, Cheese & Potato Pasties
Potato Frittata, Pesto and Goat's Curd (gf)
Roast Garlic & Charred Red Pepper Hummus, Crudités (gf)
Red Onion Bhajis, Garlic & Mint Raita
Spring Onion & Halloumi Bruschetta, Charred Tomato Salsa
Lemon & Rosemary Seasoned Wedges (gf)

£21 per person

Function Menu

A minimum of 20 guests.

Please choose one dish per course and a Vegetarian Option if required

Starters

Slow Roast Tomato Soup/ Butternut Squash Soup / Cauliflower Cheese Soup, Bread, Netherend Farm Butter (v)

Crayfish Cocktail, Marie Rose, Brown Bloomer

Potted Pork, Pear Chutney, Toasts

Baked Goat's Cheese, Roast Peppers & Vegetables, Baby Herbs, Lemon Oil (v, gf)

Coarse Pork Pate, Apple Chutney, Toasts

Salmon, Haddock & Crayfish Fishcake, Chive Butter Sauce, Rocket (gf)

Pear, Walnut Salad, Crispy Blue Cheese Bon Bons (v, gf)

Hummus, Nuts, Flatbreads (v)

Tenderstem, Beetroot, Feta and Toasted Seeds (v, gf)

Caesar Salad (add £2 for Chicken)

Main Courses

Braised Feather Blade of Beef, Creamed Potato, Greens, Bacon, Pan Gravy (gf)

Pan Seared Salmon, Crab & Pea Risotto, Baby Herbs (gf)

Vegetable & Herb Risotto, Pecorino Romano (v, gf)

Mushroom, Oxford Blue, Spinach Wellington, Dauphinoise Potatoes, Baby Carrots (v)

Pan Seared Sea Bream, Fondant Potato, Fine Beans, Bouillabaisse Sauce (gf)

Confit Duck Leg, Creamed Potato, Pak Choi, Duck Gravy (gf)

Roast Vegetable & Grilled Halloumi Salad (v, gf)

Chicken Breast, Bacon & Cheese Croquette, Braised Leeks, Mushroom Velouté (gf)

Pork Belly, Gratin Potatoes, Roast Apple, Creamed Cabbage & Bacon, Pan Gravy (gf)

Roast Sirloin of Beef, our famous Roasties, Roast Carrots, Parsnips, Yorkshire, Beef Roast Gravy, Family Vegetables (add £3)

Puddings

Lemon Tart, Raspberry Sorbet

Lime Cheesecake, Gingernut Base, White Chocolate Ice Cream

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce (gf)

Treacle Tart, Custard

White Chocolate Brulée, Gingerbread

Lemon Posset, Shortbread

Apple and Berry Crumble, Custard (gf)

Triple Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce (gf)

2 Courses for £24.50, 3 Courses for £29,

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order.