

THE  
THATCH  
INN  
PUB & ROOMS

# Christmas Day Menu

## CHAMPAGNE & CANAPÉS

### STARTERS

**Lightly Spiced Parsnip & Apple Soup**  
Crème Fraîche

**Pressed Leek Wrapped Game Terrine**  
Fig Chutney, Focaccia Toasts

**Treacle Cured Salmon**  
Cardamon & Tarragon Crème Fraîche, Toasted Rye Bread

**Chicory, Pear & Walnut Salad**  
Blue Cheese Bon Bons

### MAINS

**Traditional Roast Gloucestershire Turkey**  
Roast Potatoes, Pigs in Blankets, Chestnut & Cranberry Stuffing, Bread Sauce, Turkey Gravy

**Roasted Hereford Sirloin of Beef with Rosemary**  
Yorkshire Pudding, Roast Parsnips & Carrots, Port Wine Pan Gravy

**Pan Fried Halibut**  
Morecombe Brown Shrimp Butter, Chive Potatoes, Carrot Matchsticks, Seared Lemon

**Mushroom, Spinach, Truffle Oil & Oxford Blue Wellington**  
Herbed Potatoes, Winter Vegetables

### DESSERT

**Christmas Pudding**  
& Brandy Sauce

**Chocolate & Honeycomb Tart**  
Clementine Ice Cream

**Pear Tarte Tatin**  
Calvados Ice Cream

### TO FINISH

**The Thatch Cheese Board:** Cotswold Blue, Cerney Ash, Simon Weaver Brie, Truckle Double Gloucester, Chutney, Artisan Biscuits, Frozen Grapes, Celery, Glass of Port

## COFFEE & MINCE PIE

**£75 PER PERSON**

*10% deposit per person. Pre-order and final payment 7 days prior.*

*We reserve the right to offer similar alternatives should certain ingredients become unavailable to us over this period.  
We will endeavour to avoid this situation and will give as much notice as possible should this difficulty arise.*