

# The Thatched<sup>14<sup>th</sup></sup> INN

## STARTERS

SWEET POTATO, CHILLI, AND COCONUT SOUP (v,ve,gf)  
pickled chillies- toasted coconut – baked bread roll.

CLASSIC PRAWN COCKTAIL  
bloody marie rose – baby gem – granary toast.

DUO OF ELSTON FARM DUCK  
duck liver pate – smoked duck breast – savoury granola- cranberries – granary toast.

SMOKED APPLEWOOD ARANCINI (v,gf)  
sundried tomato salsa - gremolata - wild rocket.

## CARVERY

ROASTED CROWN OF TURKEY  
pigs in blankets - chestnut stuffing – cranberry relish.

ROASTED WEST COUNTRY TOP SIDE OF BEEF  
beef dripping Yorkshire pudding - horseradish.

PERSIAN SQUASH AND PISTACHIO NUT ROAST (v,ve)  
baked aubergine puree – pomegranate seeds.

PAN SEARED FILLET OF SEABASS  
brown butter celeriac puree – peas a la franchise – sauce vierge.

All carvery options are served with roast potatoes, carrot and swede mash, mulled wine red cabbage, cauliflower cheese, leek mornay, buttered sprouts with pancetta and chestnuts and garden peas.  
(all of the above main courses with the exception of the nut roast can be served gluten free on request)

## DESSERTS

CHOCOLATE AND SALTED CARAMEL PROFITEROLES  
chocolate soil - caramel coulis

MINCEMEAT AND APPLE LATTICE TART (v,ve)  
vegan brandy sauce

ORANGE, FIG AND CINNAMON BAKED CHEESECAKE  
roasted hazelnuts – cinnamon ice cream

WINTERBERRY TRIFLE  
spiced cream – chocolate orange biscotti

£28.95 per person for 3 courses (£21.95 for 2 courses or £14.95 for main course)