

The Thatched^{14TH} INN

STARTERS

ROASTED PARSNIP AND CHESTNUT SOUP (v,ve,gf)
Truffled honey and parsnip crisps – baked bread roll.

PRAWN AND CRAYFISH COCKTAIL
Thermidor marie rose – caramelised lime – cos lettuce – baked bread roll

PANKO CRUMBED HAM HOCK
Pea and spring onion vinaigrette- mustard aioli – watercress- sourdough melba toast.

SMOKED APPLEWOOD ARANCINI (v,gf)
Sundried tomato salsa - baby cabbage pesto - 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 BAKED FILLET OF COD
Salsa verde cream sauce – caramelised lemon.

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

DESSERTS

WHITE CHOCOLATE AND RASPBERRY ROULADE (gf)
Raspberry coulis

CHOCOLATE AND MINCEMEAT BROWNIE TART
Brandy sauce

MUSCOVADO AND CHERRY CHEESECAKE

SALTED CARAMEL ICE CREAM (v, ve)

£26.95 per person for 3 courses (£20.45 for 2 courses or £14.95 for main course)