

The Thatched ^{14TH} INN

STARTERS

SPICED CARROT, GINGER AND HARISSA SOUP (tn,gs,sd,c) V,VE,GF

Coriander pesto - pickled chilies - sourdough croutons.

CHICKEN LIVER PARFAIT (se,sd,n,g,e) GF

Sourdough crostini - savoury granola - pear chutney - crispy hens egg.

BLOODY MARIE PRAWN COCKTAIL (cr,sd,e,mus,c) GF

Bloody Marie rose - crisp lettuce - cucumber - caramelised lemon - smoked paprika popcorn

CONFIT SHALLOT TART-TATIN (g,d,tn,sd) V

Balsamic vinegar caramel - roasted hazelnuts - camembert & wild rocket.

CARVERY

ROASTED CROWN OF TURKEY

Pigs in blankets - sausage meat sage and onion stuffing - cranberry relish.

ROASTED WEST COUNTRY TOP SIDE OF BEEF

Beef dripping Yorkshire pudding - horseradish.

BUTTERNUT SQUASH, LENTIL AND ALMOND WELLINGTON (c,sb,tn,g) V,VE

Vegan pan gravy - cranberry relish.

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 can be served gluten or dairy free on request)

DESSERTS

BUCHE DE NOEL (CHOCOLATE YULE LOG) (e,d,g)

Chocolate sponge - fresh cream - chocolate ganache - Belgium chocolate.

LATTICE TREACLE TART (g)v,ve

Vegan honeycomb ice cream

BAILEYS AND WHITE CHOCOLATE PANNACOTTA (e,d,g) GF

Candied nuts - caramel sauce - tequila rose sorbet

£36.50 per person for 3 courses (£26.50 for 2 courses or £17.25 for main course)