

The Thatched ^{14TH} INN

CHRISTMAS MENU 2017

STARTERS-----

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SWEET POTATO AND COCONUT SOUP topped with croutons and served with a ciabatta roll. (v)
(Can be served Gluten Free on request)

PAN-FRIED GARLIC AND CHILLI CREVETS served with a chilli jam and dressed rocket salad.

BREADED BRIE WEDGES served with a port and cranberry dip and dressed baby leaves.

BRUSSELS PATE served with a red onion marmalade and crackers.

CARVERY-----

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ROASTED CROWN OF TURKEY served with pigs in blankets, seasonal vegetables, chestnut stuffing and roast potatoes.

ROASTED TOP SIDE OF BEEF served with a Yorkshire pudding, seasonal vegetables and roast potatoes.

HERB COATED COD LOIN WRAPPED IN PROSCIUTTO HAM topped with a tomato and basil sauce and served with seasonal vegetables.

CHESTNUT AND CRANBERRY NUT ROAST served with roast potatoes and seasonal vegetables. (v)

VEGETABLE MOUSAKA served with minted new potatoes. (v)(gf)

DESSERTS-----

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DOUBLE CHOCOLATE AND ORANGE TRUFFLE TORTE. served with double cream

BAKED LEMON CHEESECAKE served with clotted cream.

CHRISTMAS PUDDING and Custard

VANILLA ICE CREAM

LEMON SORBET

£24.95 per person