

The Thatched^{14th} INN

STARTERS

ROASTED BUTTERNUT SQUASH, CHILLI, AND CUMIN SOUP (tn,g) V,VE,GF
pumpkin seed pesto- ciabatta croutons.

BEETROOT & CHICKPEA FALAFELS (se,sd) V,VE
Balsamic roasted cherry tomatoes – harissa humus – tahini dressing.

CHARGRILLED SIRACHA TIGER PRAWNS (cr,sd,e) GF
Mango, coriander & lime salsa – spiced aioli – caramelised lime.

BRULEED CHICKEN LIVER PARFAIT (g,sd,tn,e) GF
sundried tomato salsa - gremolata - 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.

MOROCCAN NUT ROAST (v,ve)
taktouka & chermoula sauce.

BAKED FILLET OF COD
Confit & roasted fennel – sauce gribiche.

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

BUCHE DE NOEL (CHOCOLATE YULE LOG)
chocolate sponge – fresh cream – chocolate ganache – Belgium chocolate.

APPLE AND CHERRY CRUMBLE v,ve
brown sugar & butter crumble – clotted cream

BAILEYS CHEESECAKE
chocolate soil – clotted cream vanilla ice cream

WINTERBERRY TRIFLE GF on request
spiced cream – chocolate orange biscotti

£29.95 per person for 3 courses (£22.45 for 2 courses or £15.45 for main course)