

# CHRISTMAS DAY THATCHERS

## AMUSE BOUCHE

selection of breads, flavoured butters

## STARTERS

Hot smoked salmon, crab mayonnaise, pickled cucumber & crostini

Roasted sweet potato, coriander, sweet chilli & coconut soup

Smoked duck, pain d'épices, cherry & vanilla syrup

Truffled ham hock & goats cheese bon bons, pesto wild rocket

## MAINS

Traditional roast turkey, roast potatoes, pigs in blankets, chestnut stuffing, carrots, sprouts, red cabbage, Yorkshire pudding & pan jus

Pan roasted hake, cocotte potatoes, tenderstem & saffron cream

Cannon of lamb, dauphinois potatoes, petit pois ala francais, mint butter

Baby beet & wild mushroom pertivier, roast potatoes, chestnut stuffing, carrots, sprouts & red cabbage

## DESSERTS

Christmas pudding, brandy sauce

Raspberry & vanilla crème brulee, black pepper shortbread

Baileys & white chocolate cheesecake, winter berry compote & salt caramel ice cream

Selection of British cheeses, Black bomber, stilton, brie, with chutney, grapes, celery & crackers

For any allergy and dietary requirements please contact a member of the team before making your booking. Please note all menus are sample only & subject to change due to produce availability and supply.

Guildford Road, East Horsley, Leatherhead KT24 6TB | 01483 280500  
events@thatchershotel.co.uk