



FESTIVE MENU THATCHERS

STARTERS

Roasted parsnip & thyme soup, winter truffle oil & sourdough bread

Chicken liver & brandy parfait, caramelized fig, pecan crumble, raspberry gel & toasted brioche

Smoked salmon, torched orange segments, pickled fennel, fennel pollen, crème fraiche, lemon gel, pea shoot

MAINS

Traditional roast turkey, roast potatoes, chestnut stuffing, chipolata, Brussel sprouts, carrots, honey glazed parsnip, Yorkshire pudding & pan gravy

Sea bass, mustard mash, rainbow carrot & rocket salad, lemon & caper butter

Orzo pasta, sun-dried tomato, pumpkin ricotta cheese & basil pesto

DESSERTS

Chocolate & black forest torte, coconut whipped cream & berry coulis

Caramelized pear tart, hint of lemon zest & vanilla crème anglaise

Warm apple & cinnamon crumble, custard

TEA & COFFEE

Mince pies

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