



CHRISTMAS MENU



2024

A LA CARTE



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STARTERS

BAKED CAMEMBERT (n,v,gfa) with rosemary, garlic, cranberry walnuts & sea salt croutes.	8.5
TIGER PRAWNS & KILN ROASTED SALMON (gf) with papaya & watercress salad, dill sour cream.	10.5
CREAM OF CELERIAC & HAZELNUT SOUP (v,vea,n,gfa) with truffle oil, warm bread & farmhouse butter.	8.5
DUCK LIVER, BRANDY & ORANGE PARFAIT (gfa) with caramalised onion & fig jam, toast thins.	10

MAINS

(not available 3-5pm)

ROAST TURKEY CROWN (gfa) with roast potatoes, carrots, honey & thyme glazed parsnips, broccoli, cauliflower cheese, pigs in blankets, chestnut stuffing, Yorkshire pudding, cranberry sauce and our delicious gravy.	21
FESTIVE PIE OF THE DAY (vea) with creamy mash, herb buttered carrots, tenderstem broccoli, honey glazed parsnip, finished with root veg crisps.	20
BUTTERNUT SQUASH, BEETROOT & GOATS CHEESE WELLINGTON (v) with roast potatoes, carrots, honey & thyme glazed parsnips, broccoli, cauliflower cheese, Yorkshire pudding and our delicious gravy.	18.5
8oz SIRLOIN STEAK (gf) with skin on fries, on the vine cherry tomatoes, garlic portabello mushroom & a rocket and parmesan salad dressed with olive oil & balsamic vinegar. (add mushroom / peppercorn sauce +2.5)	27.5
GRILLED LEMON SOLE (gf) with herb new potatoes, chargrilled lemon, crayfish samphire & mini caper butter.	25

PUB CLASSICS

WILD MUSHROOM PARCEL (v,vea,gfa) 19 Served with herb buttered carrots, tenderstem broccoli and topped with rocket, finished with white truffle oil.	THE OLD THATCH PIE OF THE DAY (v, vea) 19 Served with creamy mash, herb buttered carrots, tenderstem broccoli, honey glazed parsnip, finished with root veg crisps.	THE OLD THATCH BURGER (gfa) 20 Thatch burger, cheddar cheese, burger sauce, baby gem, red onion, tomato & gherkin on a brioche bun. Served with skin on fries & coleslaw.
HAM, EGG & CHIPS (gfa) 17 Wholegrain mustard & honey glazed ham. Free range fried eggs, skin on fries, & Thatch piccalilli.	THE OLD THATCH FISH & CHIPS 19 With skin on fries, minted pea purée & chunky dill tartare sauce.	FESTIVE CIABATTA 12 Turkey, stuffing, pigs in blankets & cranberry with skin on fries.

SIDES

SWEET POTATO FRIES	4	GARLIC BREAD (add cheese +1)	4
SKIN ON FRIES	3.5	PIGS IN BLANKETS	4

DESSERTS

CHRISTMAS PUDDING & BRANDY SAUCE (vea,gfa)	9
CLEMENTINE & POMEGRANATE ETON TIDY (n,gf) with chantilly cream, meringue & toasted pistachio brittle.	9
FESTIVE PROFITEROLES with Kahlua cream, dark chocolate sauce cinder & toffee.	9
FESTIVE CHEESEBOARD (gfa) blue vinney, brie, Dorset cheddar, grapes, celery, real ale chutney & biscuits.	12

(ve) - vegan (v) - vegetarian (vea) - vegan available (gf) - gluten free (gfa) - gluten free available