



# Christmas at The Thatch

1 Course - £19.00 • 2 Courses £27.50 • 3 Courses - £33.50

## • STARTERS •

### **Blakewell Smoked Salmon**

With confit tomato and cream cheese tart.

### **Duck, Port and Orange Pâté**

With garlic toast, and a pear and white wine chutney.

### **Curried Parsnip, Lentil and Apple Soup**

With chestnut gremolata.

### **Shiitake Mushroom Pâté**

With organic bloomer.

## • PUDDINGS •

### **Traditional Christmas Pudding**

With brandy cream and custard.

### **Chocolate Torte**

With sour cherry and mulled wine coulis.

### **Vanilla Creme Brûlée**

With rhubarb compote and honey tuile.

## • MAINS •

### **Butter Basted British Turkey**

With Braunton roast potatoes, pigs in blankets, honey and thyme roasted parsnips, Yorkshire pud, sautéed brussels sprouts, carrots, and white wine gravy.

### **Butternut Squash, Lentil and Chestnut Pie**

With Braunton roast potatoes, honey and thyme roasted parsnips, Yorkshire pud, sautéed brussels sprouts, carrots, and vegetable gravy.

### **Cola and Guinness Braised Exmoor Beef Short Rib**

With Parisian mash, and maple glazed heritage carrots.

### **Herb Crusted Roasted Cod Loin**

With a herb crust, braised lentil garlic and tomato stew. £5.00 supplement



**Book your party on - 01271 890349**

The Thatched Barn Inn, Hobbs Hill, Croyde, North Devon