

The Thatched^{14th} INN

STARTERS

BALSAMIC ROASTED PLUM TOMATO SOUP (tn,g,sd) V,VE,GF on request
basil & walnut pesto - parmesan croutons.

GLAZED HAM HOCK TERRINE (e,g,mus,sd)
stokes piccalilli - crispy hens egg - toasted sourdough - radishes.

SMOKED SALMON AND KING PRAWN BALLANTINE (f,cr,sd,e) GF
Pickled cucumber - pink peppercorns - lemon - dill aioli.

CONFIT SHALLOT TART-TATIN (g,d,tn,sd) V
Balsamic vinegar caramel - roasted hazelnuts - camembert & wild rocket.

CARVERY

ROASTED CROWN OF TURKEY (g,d,e,mus)
pigs in blankets - sausage meat sage and onion stuffing - cranberry relish.

ROASTED WEST COUNTRY TOP SIDE OF BEEF (g,d,e,mus)
beef dripping Yorkshire pudding - horseradish.

BUTTERNUT SQUASH, LENTIL AND ALMOND WELLINGTON (c,sb,tn,g) V,VE
vegan pan gravy - cranberry relish.

PAN SEARED FILLET OF SEABASS (tn,sd,f) GF
Peppers - cherry tomatoes - pinenuts.

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 wellington can be served gluten or dairy free on request)

DESSERTS

CARAMEL PANNA COTTA (e,d,n) GF
caramel couli.

LATTICE TREACLE TART v,ve (g) V,VE
Vegan honeycomb ice cream

DOUBLE CHOCOLATE BAKED CHEESECAKE (e,d,g,n)
chocolate soil - clotted cream vanilla ice cream

WINTERBERRY TRIFLE (e,g,sb,g,d) GF on request
black forest fruits - chocolate crème anglaise - yule log - spiced cream

£33.50 per person for 3 courses (£25.00 for 2 courses or £16.50 for main course)