

CHRISTMAS MENU

2 COURSES FOR £28
3 COURSES FOR £34

STARTERS

PARSNIP & APPLE SOUP, PITCHFORK CHEDDAR TOASTIE (GF* V)
PIGS IN BLANKETS, ONION JAM, CHEESE & MUSTARD FONDUE
PRAWN COCKTAIL VOL AU VENT, BLOODY MARY GEL (DF)

MAINS

ROAST CASTLEMEAD TURKEY BREAST & WOODBARN FARM HAM WITH TRADITIONAL TRIMMINGS (GF* DF*)
SLOW ROASTED CELERIAC, WHISKY & APPLE GLAZE, ROAST POTATOES, SEASONAL VEGETABLES (VE GF*)
MONKFISH THERMIDOR, BREADED SALSIFY, PROSCIUTTO, SET POLENTA
BEEF CHEEK & ROOT VEGETABLE SHORTCRUST PIE, MASH, BRAISED SPROUTS

DESSERTS

CHRISTMAS PUDDING, BRANDY CUSTARD (GF)
SPICED PEAR STRUDEL, SALTED CARAMEL SAUCE, DATE & PECANS (VE N)
CHOCOLATE & CLEMENTINE TART, CHESTNUT PURÉE, CRÈME FRAICHE

GF - Gluten Free DF - Dairy Free V - Vegetarian VE - Vegan N - Contains Nuts
*Can be adjusted to cater for. Please inform staff of any dietary/allergen requirements.
Please note we will add an optional 10% service charge to your bill and be assured
100% will be shared with today's team.

THATCHERS
RAILWAY INN
CIDER HOUSE & KITCHEN