

MOTHER'S DAY

menu



3 courses £30 | Thatchlings 3 courses £15 | 3 and under eat free

All Mums will be entered into a competition to win a super fun girly night at The Thatch!



the thatch



Starters

SWEET POTATO AND CHILLI SOUP

bread and butter (v) (gfo)

CHICKEN LIVER PARFAIT

melba toast, sweet onion chutney (gfo)

POTTED SHRIMP

blade mace butter, toasted English muffin, pickled cucumber (gfo)

SHALLOT AND GOATS CHEESE TARTE TATIN

vintage balsamic dressed leaves (v)

TEMPURA VEGETABLES

sweet chilli dip (ve) (gfo)

SALT AND PEPPER CHICKEN WINGS

garlic mayo

Mains

ROAST SIRLOIN OF BEEF

roasted and mashed potatoes, Yorkshire pudding, honey glazed carrots, cauliflower cheese, savoy cabbage (gfo)

ROAST LEG OF LAMB

dauphinoise potatoes, braised red cabbage, mint gravy (gf)

BEER BATTERED COD LOIN

chunky chips, mushy peas, tartare sauce (gfo)

SALMON EN CROUTE

charlotte potatoes, spinach, parsley sauce

ASPARAGUS AND CHICKPEA KORMA

pilau rice, onion bhaji nigella bread (ve) (gfo)

SPICED CHICKPEA, VEGETABLE AND LENTIL LOAF

roasted and mashed potatoes, honey glazed carrots, cauliflower cheese, savoy cabbage (gfo) (vegan option available)

ROAST CHICKEN AND BREAD SAUCE

turned roasted potatoes, French peas with pancetta, honey glazed carrots

Desserts

NEW YORK BAKED CHEESECAKE

blueberries

FOUR CHEESE CHEESEBOARD

cheddar, white fox Lancashire, stilton, goats cheese (gfo)

BERRY MOUSSE

strawberries (ve)

CHOCOLATE TORTE

Chantilly cream (gf)

JAM ROLY POLY

custard

