

CHRISTMAS DAY MENU

3 Courses
£94.95 | £42.50 (under 12's)
(Under 3 eat free)

STARTERS

- Jerusalem artichoke veloute | artichoke crisps G,SO (V/VE & GF on request)
- Chicken liver parfait | blackcurrant gel & pickled blackberries with brioche loaf E,G,M,SO
- Wild mushroom, sourdough & poached egg E,G (V & VE on request)
- Crab ravioli | trout roe beurre blanc CR,FG

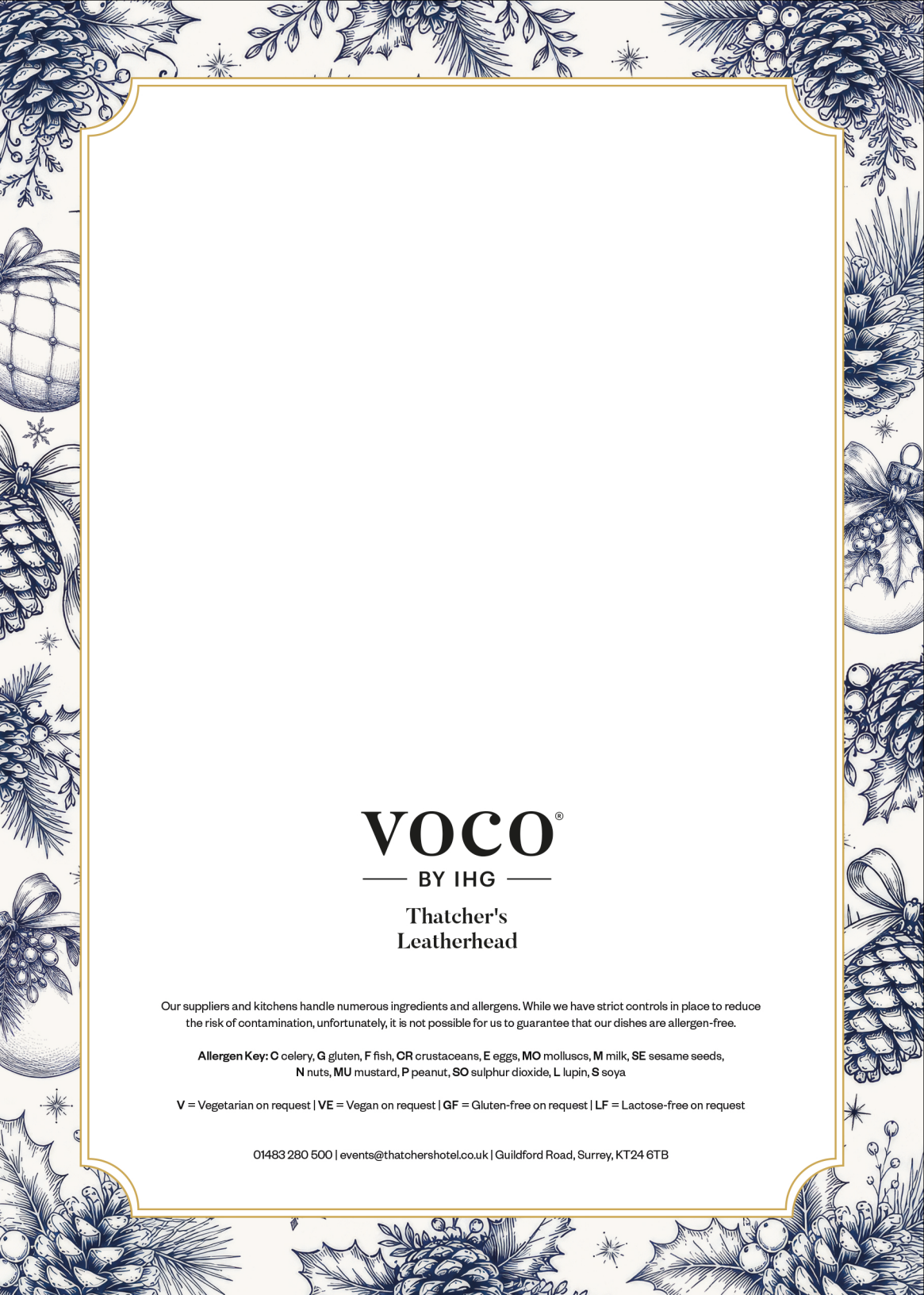
MAINS

- Traditional roast turkey breast | roast potatoes, pigs in blankets, honey-glazed carrots & parsnips, braised red cabbage, sautéed Brussels sprouts, Yorkshire pudding & gravy E,G,M
- Beef Wellington | parsley purée, potato terrine, honey-glazed carrots & parsnips E,G,M
- Barbequed monkfish confit | Jerusalem artichoke & pickled Kohlrabi vin jaune F,M,SU
- Roasted butternut squash risotto | truffle confit garlic (VE on request)

DESSERTS

- Traditional Christmas pudding | brandy sauce E,G,M (V on request)
- Chocolate orange cheesecake | Baileys crème fraîche G,M,SO
- White chocolate & raspberry crème brûlée E,M
- Apple tarte tatin | Calvados Chantilly C,E,G,M,SO
- Selection of British cheeses | local chutney, grapes, celery & crackers C,G,M,SO (£5.00 supplement)

followed by tea, coffee & mince pies



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— BY IHG —

Thatcher's
Leatherhead

Our suppliers and kitchens handle numerous ingredients and allergens. While we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes are allergen-free.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds,
N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

V = Vegetarian on request | VE = Vegan on request | GF = Gluten-free on request | LF = Lactose-free on request

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