

FESTIVE PARTY MENU

4 Courses | £49.95
includes drink on arrival

STARTERS

Roasted butternut squash soup | walnut pesto, bread roll (VE on request)

Smoked mackerel mousse | pickled cucumber & crostini F,G,M,SU

Chicken terrine | frisee & pine nut salad N

Beetroot carpaccio | goat's cheese mousse M

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 (GF on request)

Pan-roasted Salmon | herb crushed potatoes, tenderstem broccoli & dill beurre blanc F,M

Pressed pork belly | mashed potato, burnt apple gel & Calvados jus M,SU

Carrot & spiced marmalade Wellington | roast potatoes, honey-glazed carrots & parsnips, braised red cabbage & jus G (V on request)

DESSERTS

Traditional Christmas pudding | brandy cream E,G,M (V on request)

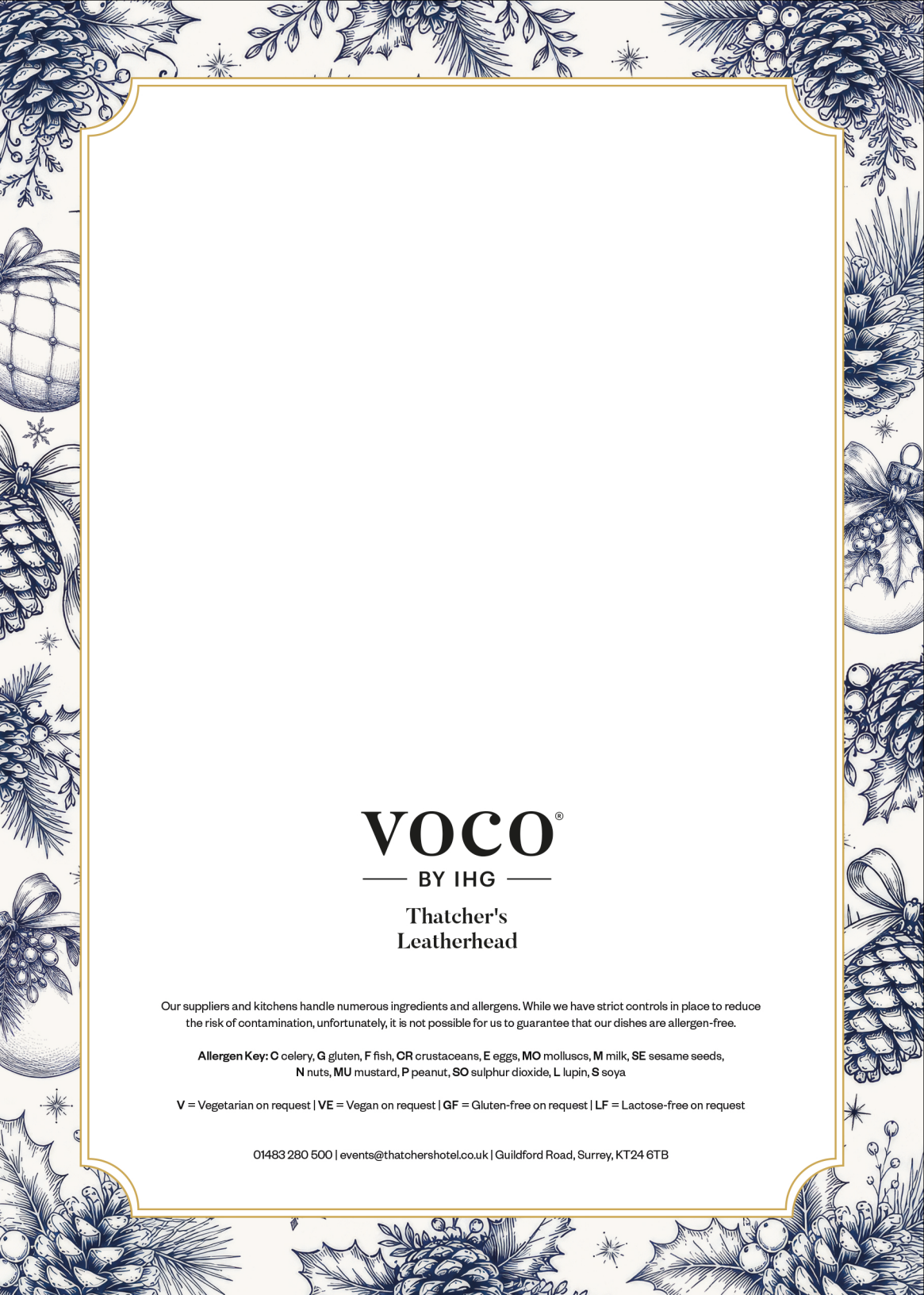
Chocolate orange torte | orange Chantilly M

New York cheesecake | topped with spiced cranberry compote G,M

Caramel beignet | salted caramel dipping sauce 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



VOCO[®]

— 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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