

NEW YEAR'S EVE MENU

5 Courses | £96.95

TO BEGIN

Selection of breads | flavoured butters & oils G,M (V & VE on request)

STARTERS

Cauliflower veloute | topped with crispy cauliflower & truffle oil (GF on request)

Crab raviolo | trout roe beurre blanc O,R,F,G

Duck carpaccio | carrot emulsion, pickled carrot & toasted pine nuts E,N (GF on request)

PALATE CLEANSER

Elderflower & mint sorbet

MAINS

BBQ Short Rib of Beef | cauliflower purée, Parmesan potato
terrine & kale C,M,SO (GF on request)

Supreme of Cod | artichoke, pickled Kohlrabi & Mouclade sauce F,M,MO (GF on request)

Butternut squash gnocchi | roasted wild mushroom, rocket & truffle oil G,M

DESSERTS

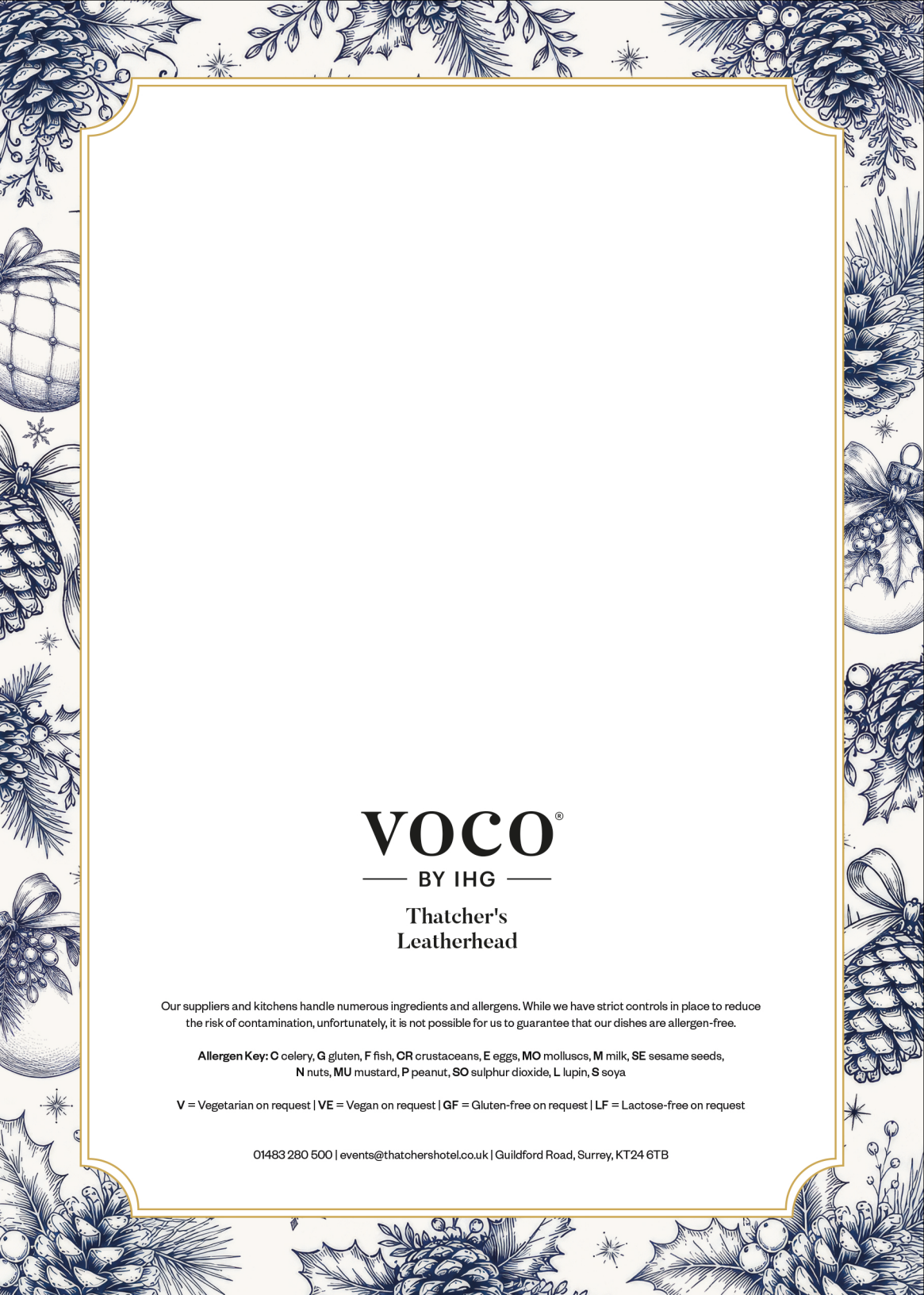
Baileys crème brûlée | shortbread biscuit E,G,M

Chocolate Délice | cherry compote M

Boozy tiramisu E,G,M

Selection of British & continental cheeses | served with 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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