

THE THOROLD ARMS CHRISTMAS PARTY MENU

STARTERS

Winter Vegetable Soup with Mixed Beans, Basil Pesto, Herby Sourdough Croutons (d)
(g)

Crispy Whitebait with Japanese Schicimi, Black Sesame and Sake Mayonnaise (g)

Double Baked Cheese Souffle with Creamed Leeks, Ham and Cheese (gf) (d)

Colston Basset Stilton, Port & Celery Pate, Melba Toasts (d)

Loch Fyne Smoked Salmon with Cold Water Prawns, 'Marie Rose' Sauce, Lilliput
Capers, Lemon Wedge

MAIN COURSES

Breast of Turkey Wrapped in Pancetta, 'Mountains of Boston Sausage Meat' Chestnut
& Cranberry Stuffing with Madeira Wine Cream Sauce (d)

12 Hour Cooked Blade of Beef with Soft Red Onion Relish, Buttered Mash, Stockpot
Red Wine Sauce (gf) (d)

Pan Roasted Loin of Cod with Brioche Crumb on Mousseline Potatoes, Crayfish Tails,
Tender Stem Broccoli and Champagne Sauce (g) (d)

Thai Green Vegetable Curry with Coconut Milk (Medium Hot), Sticky Jasmine Rice

DESSERTS

Traditional Steamed Christmas Pudding with Brandy Custard Sauce (n) (d)

Espresso and Tia Maria Crème Brûlée with Shortbread Biscuit (d) (g)

Warm Double Chocolate Brownie with Salted Caramel Ice Cream (gf) (d)
Selection of Farmhouse Cheeses with Grapes and Crackers (g) (d)

Wednesday and Thursday £27.95 Per Person

Friday and Saturday £32.95 Per Person

Not Available on Sunday

£10 Per Person Non-Refundable Deposit Required to Confirm Booking

Only Available By Pre-Order