CHRISTMAS FAYRE MENU

Avalioable 29th November - 24th December

2 courses - £24.95

3 courses - £27.95

Winter Vegetable Soup & bread Roll (GF)

Crispy Whitebait with Aioli

Sautéed Button Mushrooms in Provencal Sauce, Toasted muffin & Mozzarella (GF)

Black Pudding & Leek Bon Bons, Red Wine & Redcurrant Jus

Chicken Liver Parfait, Toasted Brioche, House Chutney (GF)

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Traditional Roast Turkey with All the Trimmings (GF)

Beef & Vegetables with Dumplings; a Hearty Bowl of Slow Cooked Beef, Winter Vegetables & Potatoes Topped with Thyme Dumplings

Pan Roast Salmon Fillet on Coconut Braised Rice, Thai Green Prawn Curry (GF)

Stuffed Loin of Pork With Apricots & Smoked Bacon, Leek & Potato Mash & winter Veggies (GF)

A Winter Parcel of Wendsleydale cheese, Mulled Wine Poached Cranberries, Roasted Baby onions & Chestnuts, served with Sprout & Parsnip Bubble & Squeak

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Traditional Christmas Pudding with Brandy Sauce (GF)

Cranberry Bakewell Tart, Mulled Cranberries & Custard Ice Cream

Baileys Crème Brulee with Shortbread Fingers (GF)

Raspberry & White Chocolate Cheesecake, White Choc Sauce, Raspberry Ripple Ice Cream

Ice Cream Selection (2 Scoops) (GF)

Chef's Cheese Board with Crackers, Chutney & Celery (GF)

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Coffee or Tea with Mince Pie

Merry Christmas & a Prosperous New Year from the Management & Staff of The Thatch at Faddiley

CHRISTMAS DAY MENU

3 Courses- £75 pp

Glass of Fizz & Canape on Arrival

Smoked Salmon "Mille-Feuille"; Oak smoked salmon & Smoked halibut layered with lemon & caper butter, flaked hot smoked salmon, Sun blushed tomato bread, winter leaves & House dressing (GF)

Duck Consommé; A clear duck soup with Slow cooked duck leg & Brunoise of Root Vegetables. Served with bread rolls & butter (GF)

Game Terrine; A baked Terrine of locally sourced Game served with Hedgerow chutney, rocket & chard salad, Toasted brioche (GF)

Arancini; Brie, Tomato & Basil risotto balls, lightly crumbed and deep fried, served with a cherry tomato coulis & pea shoots

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Prosecco Blush Sorbet (GF)

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Traditional locally sourced Roast Turkey, homemade stuffing, chipolatas, Goose fat Potatoes, seasonal Vegetables. (GF)

Beef Tournedos Rossini; 8oz Fillet of English Beef (cooked to your liking) on a Brioche croute with house Pate & Baby Spinach, Served With Jenga Chips & Roasted Cherry Tomatoes, Madeira Sauce. (GF)

Rack of Lamb with a Herb Crust, Boulangere Potatoes, Baby Carrots & Leeks, Rosemary & Redcurrant Jus

Monkfish Loin Wrapped in Pancetta Served on a Thai Spiced Risotto & Tempura Monkfish Cheeks (GF)

A Winter Parcel of Wendsleydale cheese, Mulled Wine Poached Cranberries, Roasted Baby onions & Chestnuts, served with Sprout & Parsnip Bubble & Squeak

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Chocolate Fondant with a gooey centre, Cheery Brandy Sorbet & Griottine Cherries

Christmas Pudding With Brandy Butter, Christmas Pud Ice Cream in a Brandy Snap Basket (GF)

Iced Parfait of Hazelnuts & Pernod Coated in Scorched Italian Meringue, Fresh Orange (GF)

Chef's Cheese Board comprised of; Perl Wen Brie, Belton White Fox White Leicester, Garlic leaf wrapped Cornish Yarg & Kidderton Ash

CHILDRENS CHRISTMAS DAY MENU

3 courses - £25.95

Roast Tomato Soup

Garlic Ciabatta

Chicken Liver Parfait, served with toasted Brioche & Butter

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Raspberry Sorbet

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Traditional locally sourced Roast Turkey, homemade stuffing, chipolatas, Goose fat Potatoes, seasonal Vegetables.

4oz Fillet of Beef, Homemade Chips & Roast Cherry Tomatoes

Baked Salmon Fillet, Baby Potatoes, Seasonal Vegetables & Lemon Cream Sauce

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Melt in the Middle Chocolate Sponge with Vanilla Ice Cream

Christmas Pudding with Custard

2 Scoops of Ice Cream

Christmas Serving Hours

Wednesday 20th : 12:00– 9:00 (last orders)
Thursday 21st : 12:00– 9:00 (last orders)
Friday 22nd : 12:00– 9:00 (last orders)
Saturday 23rd: 12:00– 9:00 (last orders)
Christmas Eve: 12:00– 7:00
Christmas Day: 12-1:30 (bookings between this time)
Boxing Day 12:00-6:00
Wednesday 27th: 12:00– 9:00 (last orders)
Thursday 28th: 12:00– 9:00 (last orders)
Friday 29th: 12:00– 9:00 (last orders)
Saturday 30th: 12:00– 9:00 (last orders)
New Years Eve: 12:00-8:00
New Years Day: 12:00-6:00

BOXING DAY MENU

3 courses—£34.95

Roast Tomato & Tuscan Bean Soup with Basil Oil, Served with bread roll (GF)

Prawn Cocktail of Atlantic Prawns, Shredded Lettuce, Cucumber Ribbons, Cherry Tomato & Bloody Mary Sauce, Sun Dried Tomato Bread (GF)

Brunch Potato Cake; Bacon & Black Pudding bound with Mashed Potato, lightly crumbed, served with Fried Egg & Brown Sauce Gravy

Mushroom Crepe; Button Mushrooms & Roasted Chestnuts in a Garlic Cream Sauce, served in Savoury Crepe

Beetroot Gravlax; Beetroot Cured Salmon served with Brown Bread & Butter, Winter Leaves & a Beetroot Dressing (GF)

Chicken Liver Parfait, House Chutney & Toasted Brioche (GF)

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Traditional Roast Turkey with All the Trimmings (GF)

Roast Sirloin of Beef, Yorkshire Pudding, Goose fat Potatoes, Seasonal Veg, Bordelaise Sauce (GF)

Baked Cod Loin on a Leek & Potato Terrine, Petit Pois Au Francais, Roasted Cherry Tomatoes. (GF)

Seared Duck Breast with Confit Leg Croquette, Honey Glazed Carrot & Parsnip, Kumquat Sauce (GF)

Butternut, Chick Pea & Spinach Curry with Basmati Rice & Bombay Potatoes (GF)

Steak and Ale Pie, with chips & Peas

Lamb Henry– slow cooked shoulder of Lamb,, served with Seasonal Vegetables & Chips (GF)

Beer Battered Fresh Fish with Chips & Mushy Peas

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Spotted Dick & Custard; Steamed Suet Pudding with Raisins & Citrus, served with Custard

Raspberry & White Chocolate Cheesecake, White Choc Sauce, Raspberry Ripple Ice Cream

Traditional Sherry Trifle

Christmas Pudding With Brandy Sauce

Ice Cream Selection (2 Scoops)

Chef's Cheese Board with Crackers, Chutney & Celery

Please check availability to avoid disappointment, complete booking form and return with £5 non-refundable deposit per person.

Date: _____ Time: _____

Name: _____

Number in Party: _____

Address: _____

_____

Tel: _____Email: _____

Name	Starter	2 Course	3 Course
Name	**Main**		
Name	**Dessert**		

CHRISTMAS 2017

with

The Thatch

at Faddiley

Wrexham Road, Faddiley
Nantwich, Cheshire CW5 8JE
Tel: 01270 524223
Web: www.thatch-nantwich.co.uk

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