



THATCHED
HOUSE



CHRISTMAS DAY MENU

25th December 2018

Venison haunch tartare, quail yolk, poached Yorkshire rhubarb, horseradish ice cream

Beetroot three ways, chicken of the woods, chervil puree, black garlic & cranberry volute
Clay baked sea bream, rocher of smoked eel, glazed golden turnip, chervil & lemon beurre blanc

Norfolk turkey, roasted potatoes, glazed rainbow carrots, chestnut & sausage stuffing, pancetta fried brussels, cavalo nero, jus

Miso glazed pale aubourgine, wild mushroom and ginger congee, wilted spinach, wasabi tulie

Pan fried turbot, pickled kohlrabi sautéed cardoon stalks, poached salsify, brown , shrimp beurre noisette,

Traditional Christmas pudding, cognac infused custard

White chocolate & passion fruit tart, lemon sorbet, almond praline

Cranberry & winter spiced brulee, Mulled wine consommé, brandy snaps

Please call 020 8741 6282

Available with prior booking only.

Pre-orders must be provided 7 days in advance with the non-refundable deposit.

All tables and set up will be seasonally dressed (inclusive).

Thatched House – 115 Dalling Road Hammersmith W6 0ET

connect@thatchedhouse.com | www.thatchedhouse.com

A discretionary service charge of 12.5% will be added to your bill. Fish dishes may contain small bones. If you require further information regarding the presence of allergens, please speak to us before pre-ordering, we will be happy to provide this information. We try to provide what you see on the menu, however as we use fresh seasonal produce some ingredients may alter on the day.