

# Thompson's Christmas Party Menu

## eat, drink and be merry

canape, seasonal appetiser & house sourdough

### to begin

#### **cauliflower cheese cannelloni**

pickled mushrooms, granny smith apple & crispy parmesan

#### **veloute of local squash**

caramelised squash & truffle brioche

#### **smoked haddock scotch egg**

pickled cucumber & dill hollandaise

#### **pressing of smoked duck breast & confit leg**

barbecued salsify, sloe gin & pain d'epice

### to follow

#### **twice baked green barn goats cheese soufflé**

winter salad with candied walnuts, cranberries & orange

#### **grilled fillet of cornish cod**

celeriac puree, winter cabbage & devilled shrimp butter sauce

#### **confit of hampshire pork belly**

sprout puree, flower sprouts & smoked pancetta croemesqui

#### **slow cooked jacob's ladder of beef**

braised red cabbage, parsnip cream & chestnut gnocchi

### to finish

#### **salted caramel & bitter chocolate tart**

plum pudding ice cream

#### **fig & local honey parfait**

poached winter fruits & honeycomb

#### **roasted almond brulee**

clementine sorbet, clementine & amaretto essence

#### **local and continental cheeses**

quince jelly (supplement £5)

Food Allergies and Intolerances

Please speak to a member of staff who will be happy to inform you of the ingredients in each dish.

Game may contain small shot although we do our best to remove any prior to serving.

## Thompson's Christmas Tasting Menu for the whole table eat, drink and be merry

canape, seasonal appetiser & house sourdough

xxx

### **veloute of local squash**

caramelised squash & toasted pumpkin seeds

xxx

### **pressing of smoked duck breast & confit leg**

barbecued salsify, sloe gin & pain d'epice

xxx

### **grilled fillet of cornish cod**

celeriac puree, winter cabbage & devilled shrimp butter sauce

xxx

### **slow cooked jacob's ladder of beef**

braised red cabbage, parsnip cream & chestnut gnocchi

xxx

### **local and continental cheese**

quince jelly and house chutney (supplement £8)

xxx

### **roasted almond brulee**

clementine sorbet, clementine & amaretto essence

## Booking Information

£29 per person inclusive of three courses, bread, canape & appetiser.  
£49 per person for the tasting menu which is to be taken by the whole table.

The Christmas party and tasting menus are available from the 22nd of November until the 21st of December from Wednesday - Saturday both lunch & dinner

**(Excludes Saturday evenings)**

Tables of 6 and over will be requested to pay a £10 deposit per guest payable on booking. This is non refundable unless we receive 7 full days cancellation notice prior to the booking date.

Tables of 6 and over are requested to send us a pre order 7 days prior to the booking as well as advising on any dietary requirements in the party.

Wine can also be pre ordered to ensure availability and we are very happy to advise on this if required.

We can accommodate a maximum **single** table size of 16 guests. Parties larger than 16 would be split between different tables.

Best wishes for the Christmas period from all of us at Thompson's.