

THE  
**THATCHED  
TAVERN**  
*Maidencombe*

**FESTIVE  
FEAST  
MENU**

**2 COURSES  
FOR £29.00**

**3 COURSES  
FOR £39.00**

**ADD A WELCOME  
DRINK FOR YOUR  
ARRIVAL**

**CHAMPAGNE £10**

**PROSECCO £5  
PER PERSON**

## TO START

### BETROOT & SALMON GRAVLAX (GF)(DF)

Beetroot and gin cured salmon gravlax, pickled fennel beetroot gel, exmoor caviar

### PUMPKIN & SAGE RAVIOLI (V)

Pumpkin and sage ravioli sage, rosmery butter, toasted pine nuts

### BRAISED BEEF CHEEKS (GF)(DF)

Braised beef cheeks, caramelised shallots, celeriac remoulade

### ROASTED SQUASH SOUP (GF\*)(V)

Roasted squash soup, crispy sunflower seeds, fresh bread & butter

## THE MAIN EVENT

### TURKEY BALLOTINE (GF)(DF\*)

Turkey ballotine, pork and cranberry stuffing, wrapped in palma ham, roast potatoes, honey roasted parsnips, baby carrots, greens & gravy

### WILD SADDLE OF VENISON (GF)(DF\*)

Wild saddle venison, fondant potato, mushroom ketchup, beetroot puree, roasted baby beets, buttered girolle mushrooms, blackberry jus

### BUTTERNUT SQUASH WELLINGTON (Vegan)

Butternut squash wellington, wild mushroom duxelles, creamy mash, seasonal vegetables and vegetable jus.

### MONKFISH (GF)(DF\*)

Monkfish with cranberry sausage meat stuffing, wrapped in serrano ham with sautéed potatoes, brussels sprouts, chestnuts, red cabbage with a orange and herb dressing

## TO FINISH

### CHRISTMAS PUDDING (V)

Traditional christmas pudding. brandy crème anglaise, brandy snap & gingerbread ice cream

### PROFITEROLES (V)

Chocolate and raspberry profiteroles warm chocolate sauce

### FONDANT (V)

Chocolate and cherry fondant with a cherry sorbet

### ICE CREAM & SORBETS (GF)(DF\*)(V)

Please ask your server for flavours

### THATCHED CHEESE BOARD (V) (+£4)

Ticklemore devon blue, Godminster cheddar and driftwood goat, served with candied walnuts, damson plum jelly & fresh apple

**COFFEE & MINCE PIE (V) (+ £5)**

Children's menu available, simply enquire

BOOK IN PUB OR ONLINE AT

THETHATCHEDTAVERNDEVON.CO.UK