

Merry Christmas from Thackeray's Restaurant

150.00 per person

50.00 per person for wine pairing

SPARKLING APERITIF 12.50

BRAMBLE ROYALE

Infused with Seasonal Berry Fruit, Wild Raspberry, Wild Strawberry & Blackberry Liqueur, Topped with Prosecco

MULLED WINE BELLINI

Thackerays Mulled Wine Reduction, Topped with Champagne.

APERITIF 11.50

TOFFEE APPLE COSMOPOLITAIN

Butterscotch & Apple Schnapps, Citron Vodka, Cranberry

THACKERAY'S BLOODY MARY

Tomato Juice, Vodka, Fino Sherry, Tawny Port, Spice Mix

MULLED PEAR MULE

Lime Juice & Mulled Pear Puree Shaken Over Crushed Ice,
Topped Up With Ginger Beer
(non-alcoholic)

DIGESTIF 8.95

COBNUT ANDALUSIAN

Pedro Ximenez & Cognac Laced with Frangelico

PEAR 'TODDY'

Eau de Vie, Honey, Lemon & Cinnamon

MULLED MARTINI

Rich Spiced Mulled Syrup Shaken with Vestal Vodka

All of our fresh ingredients are purchased daily please be understanding if something is unavailable.

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

To the best of our knowledge, no genetically modified ingredients are used in our cooking

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 20% VAT

PRE STARTER

Smoked Ham Hock and Roquefort Croquette,
Goats Cheese and Sesame Oatcake, Winter Truffled Popcorn

HAND DIVED ORKNEY SCALLOPS

Salt Baked Potato, Apple, Beetroot Vinegar, Crisp Kale

POT ROAST QUAIL

Poached Dates, Orange Braised Chicory,
Feuille de Brick, Confit Leg, Jus Gras

HAND PICKED DORSET CRAB

Pink Grapefruit, Avocado and Wasabi Cream,
Brown Crab and Parmesan Biscuit, Exmoor Caviar

GUINEA FOWL AND TRUFFLE TERRINE

Onion Brioche, Liver Parfait, Serrano Ham, Capers Berries

THACKERAYS ROAST NORFOLK BRONZE TURKEY

Goose Fat Roast Potatoes, Pigs in Blankets, Honey Glazed Piccolo Parsnips,
Crushed Root Vegetables, Brussel Sprouts with Pancetta, Marjoram Roasting Juices

BUTTER POACHED ATLANTIC HALIBUT

Roast Scottish Langoustine, Fennel Oil,
Vermouth Cream, Buttered Leeks

ROAST DRY AGED FILLET OF BEEF

Roasted Celery Root, Braised Brisket, Yellow Foot Chanterelles,
Seared Foie Gras, Juniper Jus

PAN FRIED WILD LINE CAUGHT SEA BASS

Wild Fennel, Salt and Pepper Squid, Braised Celeriac,
Shellfish and Armagnac Bisque

PRE DESSERT

Lemon Meringue Pie

THACKERAYS CHRISTMAS PUDDING

Vanilla and Brandy Crème Anglaise, Winter Berry Compote

PEANUT BUTTER PARFAIT

Maldon Salted Caramel, Peanut Toffee, Dark Chocolate

COCONUT AND POPPY SEED CAKE

Mango Sorbet, Passion Fruit Curd,
Rum Poached Pineapple, Lime Yogurt

BRITISH AND FRENCH CHEESES

Artisan Biscuits, Quince Jelly, Truffle Honey, Chutney