

# THACKERAY'S CHRISTMAS PARTY MENU 2018

£48 per person

## PRE STARTER

### PAN FRIED SCOTTISH SCALLOPS

Baked Jerusalem Artichokes, Roast King Oyster Mushroom, Wild Mushroom Duxelle

### DUCK AND WOOD PIGEON TERRINE

Liver and Port Parfait, Medjool Dates, Pickled Radish, Nasturtium

### SLOW ROAST BUTTERNUT SQUASH VELOUTE

Black Onion Seeds, Sweet and Sour Carrots,  
Confit Yolk, Rosemary Oil

### HAM HOCK AND PORK CHEEK PRESSING

Pickled Apple, Celeriac Remoulade, Crackling Brioche



### THACKERAYS ROAST NORFOLK BRONZE TURKEY

Goose Fat Roast Potatoes, Pigs in Blankets, Cranberry and Chestnut Stuffing,  
Crushed Root Vegetables, Brussel Sprouts, Marjoram Roasting Juices

### ROAST DRY AGED BEEF SIRLOIN

72 Hour Braised Daube, Roasted Squash,  
Bone Marrow Croquette, Alliums, Bordelaise Jus

### PAN FRIED FILLET OF SEA BASS

Gruyere Cauliflower Cheese, Winter Truffle,  
Poached Leeks, Beurre Noisette

### POACHED ATLANTIC COD

Port Poached Salsify, Braised Red Cabbage, Crisp Kale,  
Roasted Shallots, Red Wine Fish Sauce



### THACKERAY'S CHRISTMAS PUDDING

Vanilla and Brandy Crème Anglaise, Winter Berry Compote

### MANGO AND PASSION FRUIT PARFAIT

Rum and White Chocolate, Coconut Tuille

### HEDGEROW FRUIT SOUFFLE

Liquorish Root Sauce, Vanilla Ice Cream

### CHOCOLATE MARQUISE

Mulled Pears, Almond and Honey Granola, Pear Sorbet

### BRITISH AND FRENCH CHEESES

Artisan Biscuits, Quince Jelly, Truffle Honey, Chutney

### COFFEE & WARM MINCE PIES