

Lunch at Thackeray's

Merry Christmas from Thackeray's Restaurant

Tuesday - Saturday
12.00 - 2.30pm

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

Vegetarian Menu available on request

♥ denotes dishes that are lower in cholesterol, salt & fats | GF denotes dishes which are gluten free

√denotes dishes which are suitable for vegetarians

SAMPLE LUNCH MENU

2 Courses | Eighteen Pounds

To include a glass of paired wine with your starter and main course ~ Eight Pound Fifty Supplement

3 Courses | Twenty Pounds

To include a glass of paired dessert wine with your dessert ~ Five Pound Supplement

STARTERS

CRISP DUCK EGG

Imam Bayildi, Confit Cherry Tomatoes, Young Coriander

CORNISH CRAB TARTLET

White Crab, Avocado, Brown Crab Mousse, English Gem Lettuce, Coronation Dressing
Supplement 5.00

SMOKED GUINEA FOWL & HAM TERRINE ♥ GF

Poached Apricots, Soused Turnips, Fennel

RED MULLET AND SAFFRON VELOUTE ♥

Seared Orkney Scallop, Kent Potatoes, Oregano

APPLE WOOD SMOKED DUCK GF

Shaved Foie Gras, Confit Duck Pressing, Roasted Plums, Hazelnuts, Bitter Leaves
Supplement 4.00

MAIN COURSES

DRY AGED FILLET OF BEEF

Grilled Fillet of Kentish Dry Aged Beef, Crisp Brisket,
Roast Young Beetroots with Rosemary, Grelot Onions, Crisp Potato and Red Wine Jus
Supplement 8.00

HERB CRUSTED PORK LOIN

Maple Glazed Salsify, Roscoff Onion, Salsa Verde

SPICED BUTTER POACHED POLLOCK ♥

Garden Peas, Roast Shallots, Curried 'Scraps', Cardamom Cream

12 HOUR BRAISED LAMB SHOULDER GF

Rosemary Infused Pommes Purée, Tender Stem Broccoli, Almonds, Lamb Jus

RED WINE POACHED MONKFISH TAIL

Crisp Monkfish Cheek, Ventreche Bacon, Seared King Oyster Mushroom, Red Wine Fish Sauce
Supplement 6.00

DESSERTS

CHOCOLATE, STRAWBERRY & ELDERFLOWER

Dark Chocolate Pavé, Strawberries, Elderflower Mousse, Strawberry Sorbet
Supplement 4.00

GOOSEBERRY 'FOOL'

Poached Red Gooseberries, Vanilla & White Chocolate Sponge, Sour Jam, Gooseberry Sorbet

RUM & PINEAPPLE TART TATIN

Star Anise, Raisin Ice Cream

MILK AND HONEY

Grappa Poached Peaches, Milk Sorbet, Raw Matfield Honey, Pistachios, Dill

SELECTION OF BRITISH AND FRENCH CHEESES

Artisan Biscuits, Apple Chutney