

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

MIT CUIT LOCH DUART SALMON ♥

Truffled Jerusalem Artichoke, Flax Seed Cracker, Beetroot

SMOKED GUINEA FOWL & HAM TERRINE ♥ GF

Poached Apricots, Soused Turnips, Fennel

BUTTERNUT SQUASH AND SAGE VELOUTÉ

Butternut Tortellini, Amaretti, Capers, Toasted Almonds

APPLE WOOD SMOKED DUCK GF

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

MAIN COURSES

ROAST SADDLE OF VENISON

Heritage Squash, Venison Haunch Sheppard's Pie, Pickled Pears, Cocoa Nib 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

THACKERAY'S ROAST NORFOLK BRONZE TURKEY

Goose Fat Roasted Potatoes, 'Pigs in Blanket', Apricot & Sage Stuffing,
Crushed Root Vegetables, Brussel Sprouts, Marjoram Roasting Juices

RED WINE POACHED MONKFISH TAIL

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

DESSERTS

DARK CHOCOLATE MARQUISE

Salted Caramel, Hazelnut Praline, Poached Clementine's, Mandarin Sorbet
Supplement 4.00

THACKERAY'S CHRISTMAS PUDDING

Tonka Bean and Brandy Crème Anglaise, Winter Berry Compote

RUM & PINEAPPLE TART TATIN

Star Anise, Raisin Ice Cream

MILK AND HONEY

Roast Fig, Milk Sorbet, Raw Matfield Honey, Pistachios, Dill

SELECTION OF BRITISH AND FRENCH CHEESES

Artisan Biscuits, Apple Chutney