



Thyme

CAFÉ • BAR • DINING

CHRISTMAS MENU

3 courses £29.95 (2 course lunch £24.95)
parties over 6 will require pre orders and deposits

STARTERS

Spiced butternut soup (v)

Served with sourdough bread

Crayfish cocktail with horseradish cream

Slice of avocado and gem lettuce

Chicken liver & Scotch whisky pate

Served with salted toasts and spiced chutney

Spiced pulled pork croquettes

Corn salsa, cherry tomatoes and aioli

Warm goats cheese salad

Goats cheese, baby mulled wine pears, radicchio, roasted pumpkin seeds

MAINS

Roast breast of farm reared turkey

Pork & cranberry stuffing, pigs in blankets, festive gravy, roast potatoes, celeriac puree & honey charred carrots-Brussel sprouts with bacon

IPA slow braised saffron beef

Served on olive oil and chive mash, celeriac puree, honey charred carrots, Brussel sprouts and bacon

Grilled seabass fillet

Beurre Blanc & samphire sauce, crushed new potato, honey charred carrots-Brussel sprouts with bacon

Confit duck

Olive oil and chive mash, braised French beans, port jus

Wild mushroom bourguignon (ve)

Roast potatoes, honey charred carrots-Brussel sprouts

DESSERTS

Traditional Christmas pudding

With warm brandy sauce

Trillionaires tart (ve)

With sorbet

Crème brulee

Cinnamon sugar crust, shortbread

Wallings ice cream

2 scoops. please ask for todays flavours

**All items maybe subject to change depending on market availability*

Is or can be made (v) Vegetarian Dish (ve) Vegan Dish (gf) Gluten Free Dish (gfa) Gluten Free Available

Thyme has taken steps to identify dishes and ingredients that may cause allergic reactions for guests with particular food allergies.

If you have an allergy or a dietary preferences please ask a member of staff for advice.