



Thyme

CAFÉ • BAR • DINING

"Christmas Thyme, Mistletoe and Wine"

CHRISTMAS MENU

Valid from 22nd November until 30th December. Closed 25th & 26th December

2 course 22.95 3 course 25.95

Starters

Butternut Squash & Sage Soup

Port of Lancaster Smoked Duck Salad

Goats Cheese Crème Brulee
Fig and Orange Compot

Chicken Liver and Port Pate
Served with bacon chutney

Mains

Roast Breast of Farm reared Turkey

Chestnut & cranberry stuffing, pigs in blankets, garlic & thyme roast potatoes, Yorkshire pudding, maple roast carrots and parsnips and red wine gravy

Confit Duck

Crispy potatoes, braised French beans, cranberry jus

Salmon Wellington

Fondant potato, creamed leeks, and white wine sauce

Nut Roast (v)

Classic nut roast, garlic & thyme roast potatoes, Yorkshire pudding, maple roast carrots and parsnips and red wine gravy

Braised Blade of Beef

Buttery mash, forestiere sauce, horseradish crème fraiche and crispy onions

ALL DISHES ARE SERVED WITH MULLED WINE BRAISED RED CABBAGE
AND SHAVED BRUSSEL SPROUTS WITH CHESTNUTS

Desserts

Double brandy chocolate torte

Amaretto cheesecake

Coffee Renoir

Mince pie bread & butter pudding – rich vanilla custard

Crafty Cheeseman's Christmas selection (£3 supplement)

Is or can be made (v) Vegetarian Dish (ve) Vegan Dish * is GF or can be made GF

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.