



AT THORPE THEWLES

Food prepared on these premises may contain traces of nuts





CHRISTMAS FAYRE

STARTERS

Butternut Squash Veloute- with garlic croutons

Smoked Salmon & Atlantic Prawn Roulade - lemon cream cheese, toasted ciabatta & house salad Chicken Liver Parfait - whiskey jelly, red onion & cranberry chutney with toasted brioche Wild Mushroom & Truffle Risotto - with a parmesan shavings & micro cress Fig, Burrata & prosciutto tartine - olive oil, balsamic reduction & house salad

MAIN COURSES

Traditional Roast Turkey - sage & cranberry stuffing, pigs in blankets & all the trimmings

Gressingham Duck Breast - Parsnip puree, Fondant potato, kale, honey glazed chantenay carrots & red current Jus

80z Ribeye steak - field mushroom's, thyme infused tomato's, triple cooked chips and house salad (Add Peppercorn or Dianne +£3)

Oven Roast Stone Bass Fillet - Seafood Chowder, sautéed buttered new potatoes, sea spinach & samphire

Field Mushroom & Goats Cheese Wellington truffle mash, sweet potato puree & herb cream reduction

DESSERTS

Sticky Toffee & Ginger Pudding - Butterscotch sauce & vanilla pod ice cream

Double Chocolate Brownie - Chocolate sauce, vanilla ice cream & Seasonal berries

Traditional Christmas Pudding - brandy sauce & redcurrants

White Chocolate & Baileys Crème Brûlée with a vanilla shortbread

Biscoff Cheesecake - biscoff sauce, white chocolate shard & vanilla pod ice

(Festive cocktail menu available just ask)

2-COURSES: £24.95

3-COURSES: £29.95



www.thevanearms.com

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Monday - Thursday: 12:00pm - 2:30pm & 5:00pm - 8:30pm Friday: 12:00pm - 2:30pm & 5:00pm - 9:00pm Saturday: 12:00pm - 9:00pm