WELCOME TO THE OLD THATCHED COTTAGE RESTAURANT

We look forward to welcoming you all to the Old Thatched Cottage Restaurant this December

Christmas is a time for indulgence, and our special menu offers just that, come and enjoy our award winning food and sample our superb selection of fine wines and champagnes, whilst soaking up the atmosphere that is special to Old Thatched Cottage

Any Christmas event can be catered for, from the smallest parties up to a large party of 100 people.

Let our professional and personal team help organise and look after you and your guests from start to finish, for a Christmas party you won't forget.

We look forward to welcoming you and your guests this Christmas.

We would like to wish all our customers a Merry Christmas and a prosperous New Year.

14 Knightstone Road,
Weston-Super-Mare,
Somerset
BS23 2AN

WWW.THEOLDTHATCHEDCOTTAGE.COM

PLEASE BOOK EARLY TO AVOID DISAPPOINTMENT
CALL: 01934 621313

THE OLD THATCHED COTTAGE RESTAURANT

Christmas PARTIES

★ ★ ★ 2017 ★ ★ ★

Join us for a wonderful festive feast!

★ **5 DIAMOND AWARD WINNER** ★

CHRISTMAS PARTY MENU 1

STARTERS

Homemade Soup of the Day
Served with fresh bread

Prawn Cocktail
North Atlantic Prawns in Marie Rose sauce,
sat on a bed of cos lettuce and cucumber

Chicken Liver Pâté
Served with caramelised red onion marmalade,
garlic crostinis and salad garnish

MAINS

Roasted Turkey
Traditional roasted turkey served with chestnut and cranberry stuffing, roast potatoes, chipolata sausages wrapped in streaky bacon, seasonal vegetables and golden gravy

Homemade Nut Roast
Served with chestnut and cranberry stuffing, roasted potatoes, seasonal vegetables and golden gravy

DESSERT

Homemade Salted Caramel Cheesecake

Homemade Apple & Raspberry Pie
Served with custard

Traditional Christmas Pudding
Served with a quenelle of whipped brandy cream

PARTY MENU 1
£19.95 PER PERSON
(SUNDAY-THURSDAY)
£24.95 PER PERSON
(FRIDAY-SATURDAY)

PARTY MENU 2
£24.95 PER PERSON
(SUNDAY-THURSDAY)
£29.95 PER PERSON
(FRIDAY-SATURDAY)

CHRISTMAS PARTY MENU 2

STARTERS

Homemade Soup of the Day
Served with fresh bread

Sautéed Mushrooms
Served on crostinis with pancetta, white wine and garlic

Goats Cheese Bon Bons
Homemade bon bons served with a spiced red onion puree, garlic crostinis and radishes

MAINS

Chicken Ballontine
Chicken breast cooked with onions and mushrooms in a Marsala wine cream sauce

Sirloin a la Thatch
Succulent Sirloin Steak cooked to your liking with mushrooms, onions and cherry tomatoes in a red wine and Worcestershire sauce

Cod Supreme
Our North Atlantic cod fillet rolled with prawns and sat on a bed of crushed baby potatoes with spinach and served with sautéed mushrooms and a tarragon cream sauce

DESSERT

Homemade Caramelised Orange Cheesecake

Homemade Tiramisu

Traditional Christmas Pudding