

# THYME CAFÉ

— ESTABLISHED 2003 —

Set Menu – Xmas 2024  
2 Courses £29 | 3 Courses £36

---

Starters	<p>Crispy breaded chicken thigh, Grain mustard, shallot &amp; tarragon velouté, crispy onions</p> <p>Spiced pumpkin &amp; roast red onion soup, Cinnamon oil, toasted seeds &amp; rosemary focaccia (vg)</p> <p>Smoked mackerel pate, brown bread &amp; butter, crispy capers, crème frieche &amp; cornichons</p> <p>Smoked Haddock croquettes, Lemon aioli, tomato mixed leaf salad, lemon &amp; parsley</p> <p>Garlic &amp; thyme butter sauté wild mushrooms and red onions on toast, goats' cheese, rocket salad (v)</p>
Mains	<p>Red wine braised beef Bourguignon, Beef dripping fondant potato, wild mushrooms, bacon &amp; baby onions, Seasonal green vegetables</p> <p>Slow cooked Moss valley pork belly, Creamy mashed potatoes, cumin glazed carrots, mixed greens, cider and sage gravy, crackling</p> <p>Smoked bacon wrapped turkey, cranberry stuffing, roast potatoes, braised red cabbage, glazed root vegetables, gravy</p> <p>Seared seabass fillets, herb crushed potatoes, roast Mediterranean vegetables, brown butter basted cherry tomatoes, salsa verde</p> <p>Winter squash &amp; chestnut risotto, crispy sage, herb oil, vegetable crisps, parmesan &amp; parsley*</p> <p><i>*Vegan option possible</i></p>
Desserts	<p>Classic Christmas pudding, Brandy sauce, Cranberry sauce*</p> <p>Panettone Bread &amp; Butter pudding, marmalade custard, vanilla ice cream</p> <p>Cointreau Crème Brulee, orange, cranberry &amp; cinnamon shortbread</p> <p>Apple &amp; Blackberry crumble, custard or Ice cream*</p> <p>Cropwell Bishop Stilton, crackers, Spiced apple and pear chutney</p> <p><i>*vegan option possible</i></p>

---

*From everyone at Thyme Café we wish you a Merry Christmas*