Christmas

Thyme

THYME Cafe
— ESTABLISHED 2003 —

Christmas set menu
2 Courses £26 3 Courses £32

Fancy an Aperitif? Take a look at our drinks specials board

Starters

Confit duck & whole grain mustard terrine, roast beetroot, bacon jam

King prawn & avocado salad, wholegrain croutons, cured cucumber, bloody Mary mayo

Cauliflower & chestnut soup, truffle oil, homemade rosemary focaccia (VG)

Thornbridge ale & extra mature cheddar rarebit, confit tomato jam, rocket (V)

Plate of smoked salmon, pickled radishes, little gem, lemon & dill crème fraiche

Mains

Slow cooked Beef brisket, mashed potato, cauliflower cheese, caramelised onion & sprouts, rosemary gravy

Roast Turkey, cranberry & chestnut stuffing, roast potatoes, braised red cabbage, sprouts

Sage & Apricot stuffed Pork loin, roast potatoes, honey glazed root vegetables, wilted spinach, cider gravy

Seared salmon fillet, crushed potatoes, creamed leeks, charred spring onions, lemon oil

Roast butternut squash, stuffed with red onion & rosemary, tomato and lentil ragout, herb crumb (V)

Desserts

Classic Christmas pudding, brandy sauce cranberry coulis

Panettone Bread & Butter pudding, apricot custard, vanilla ice cream

White chocolate & pistachio cheesecake, lemon curd

Apple & blackberry crumble

Cropwell Bishop Stilton, crackers, spiced Pear & Apple chutney

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Pre-order form

Booking name _____   Booking date _____

Booking time _____   Number of guests _____

Guest Name	Duck Terrine	King prawn salad	Cauliflower soup	Thornbridge rarebit	Smoked salmon plate	Beef brisket	Roast turkey	Pork loin	Salmon fillet	Butternut squash	Christmas pudding	Bread & butter pudding	White chocolate cheesecake	Apple crumble	Stilton plate

Dietary requirements

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