Keep the Celebration Topped up with Some Extras

Fizz 6 Bottles *£130*

WINES

3 bottles *£75* / 9 bottles *£210*

White : Las Ondas Viognier Reserva, Central Valley

Ponte Pinot Grigio, Veneto

Red: Castillo De Piedra Tempranillo, Castilla

Running Duck Merlot

Rose: Ponte Pinot Grigio Rosato

Nika Tiki Sauvignon Rosé, Marlborough

BEER Mix & Match available

6 Bottles *£30* / 12 Bottles *£57.50*

Old Mout Cider

Guinness 0%

Corona

Peroni

(Available on pre-order only)

THATCHED HOUSE

HAMMERSMITH

CELEBRATE THIS

Festive Season

www.thatchedhousepub.com

020 8741 6282

Celebrate the Festive Season at
The Thatched House Pub!

This Christmas, the Thatched House in Hammersmith invites you to experience the warmth and joy of the holiday season. Join us for a delightful range of festive dishes featuring seasonal favorites, all paired with our extensive selection of wines and craft beers. Whether you're gathering with family, hosting a work party, or enjoying a night out with friends, our cozy ambiance and friendly staff will ensure your celebration is unforgettable.

Book your table now and let us make your Christmas merry and bright at the Thatched House Pub—where every moment feels like a holiday. Cheers!

Christmas Canapés Menu

Boards / 15 Items per Board

Mini Yorkshire Puddings, Rare Roast Beef, Horseradish Cream *£31*
Jumbo Pigs in Blankets, Honey and Mustard Dressing *£23*
Smoked Salmon & Cream Cheese, Sourdough *£28*
Mini Lamb Kebabs served with Tzatziki *£32*
Goats Cheese & Fig Parcels (v) *£26*
Mini Chicken Skewers Satay *£28*
Cod Goujons, Tartare Sauce *£26*
Wild Mushroom Arancini Balls (v) *£26*
Spicy Vegan Gyozas, Soy Sauce (ve) *£21*
Wild Mushroom & Thyme Bruschetta (ve) *£25*

Please advice our staff if you have any food related allergies or special dietary needs.
A discretionary 12.5% service charge will be added to your bill

Christmas Menu

Lunch £30 (12-4) | Dinner £37 (5pm-9pm)

(Teachers & NHS Staff Discounts Available on Food Only)

Starters

- Cream of Wild Mushroom Soup, Garlic & Rosemary Croutons (ve)
- Scotch Whisky Chicken Liver Pate, Spiced Pear Chutney & melba toast.
- Smoked Salmon Gravlax, Creme Fraiche, & Sourdough.
- Roasted Beetroot, Walnut & Goat's Cheese Salad, Balsamic Reduction.

Main Course

- Norfolk Turkey Breast, Sage & Onion Stuffing, Roast Potatoes, Pig in Blankets, Brussels Sprouts, Sauté Savoy Cabbage, Roast Carrots, Mash, Yorkshire, & Gravy.
- Beef and Guinness Pie, Shortcrust Pastry, Roasted Potatoes, Roasted Carrots, Winter Vegetable, & Gravy.
- Butternut Squash Stuffed with Chestnuts, Wild Rice & Sage, with Brussels Sprouts, Sauté Savoy Cabbage Roast Carrots & Cranberry Vegan Jus (ve).
- French Sea Food Bouillabaisse, Mash, and Toasted Sourdough.

Desserts

- X-Mass Pudding with Brandy Sauce
- Vegan Chocolate & Coconut Torte served with Vegan Ice Cream (ve)
- Tiramisu