

Date's for your diary

Thursday 1st to Friday 23rd December
Festive Lunch Menu

Tuesday 13th December
Last Bird Orders

Christmas Opening
Open Christmas eve 9am until 3pm
Closed 25th December to 6th January

Sunday 15th to Saturday 21st January
Thaymar Breakfast week
2 4 1 Breakfast Menu 9.30am until 11am

Tuesday 28th February
Shrove Tuesday
Pancake Menu

Sunday 26th March
Mothering Sunday Lunch
Set Menu



Book Now for our Late
Lunch Set Menu

Monday - Friday
2.30pm until 4.30pm

For bookings or further information please contact a
member of the team on 01623 858887 or email
tearoom@thaymar.co.uk

THAYMAR TEA ROOM

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Come and join us for
Late Lunch



2 Course's £11

Monday to Friday
2.30pm until 4.30pm

Week 1

Monday 3rd October – Friday 7th October
Monday 30th January – Friday 3rd February

Main Course

Home reared Beef Burger topped with Cheddar and Tomato Salsa served with Wedges and Salad
Or
Spicy Bean Burger topped with Cheddar and Tomato Salsa served with Wedges and Salad

Homemade Puddings

Sticky Toffee Pudding with Clotted Cream
Or
Two Scoops of your choice Thaymar Sundae topped with Whipped Cream, Sauce, Nuts and Wafers

Week 2

Monday 10th October – Friday 14th October
Monday 6th February – Friday 10th February

Main Course

Home Reared Lamb and Dumplings served with Root Vegetable Mash, Buttered Greens and a Rich Lamb Gravy
Or
Broccoli and Stilton Crumble

Homemade Puddings

Homemade Chocolate Brownie with Ice Cream
Or
Two Scoops of your choice Thaymar Sundae topped with Whipped Cream, Sauce, Nuts and Wafers

Week 3

Monday 17th October – Friday 21st October
Monday 20th February – Friday 24th February

Main Course

Chunky Beef Chilli Con Carné served with Homemade Potato Wedges and a Sour Cream and Chive Dip
Or
Autumn Vegetable and Bean Chilli with Homemade Potato Wedges and a Sour Cream and Chive Dip

Homemade Puddings

Homemade Eaton Mess Ice Cream Sundae
Or
Two Scoops of your choice Thaymar Sundae topped with Whipped Cream, Sauce, Nuts and Wafers

Week 4

Monday 31st October – Friday 4th November
Monday 27th February – Friday 3rd March

Main Course

Homemade Shepherd's Pie topped with Cheese Crusted Leeks and served with Vegetables
Or
Butternut Squash Curry with Rice, Naan Bread and Mango Chutney

Homemade Puddings

Coconut and Raspberry Cake served with Coconut Ice Cream
Or
Two Scoops of your choice Thaymar Sundae topped with Whipped Cream, Sauce, Nuts and Wafers

Week 5

Monday 7th November – Friday 11th November
Monday 6th March – Friday 10th March

Main Course

Homemade Beef Lasagne
Or
Homemade Roasted Vegetable Lasagne
Both served with Garlic Bread and Salad

Homemade Puddings

Warm Treacle Tart with Vanilla Bean Ice Cream
Or
Two Scoops of your choice Thaymar Sundae topped with Whipped Cream, Sauce, Nuts and Wafers

Week 6

Monday 14th November – Friday 18th November
Monday 13th March – Friday 17th March

Main Course

Home reared Roast Beef served with a Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese, Buttered Carrots and Broccoli
Or
Mushroom Stroganoff with Rice and a Rocket and Poacher Salad

Homemade Puddings

Apple and Raspberry Crumble topped Pie and Custard
Or
Two Scoops of your choice Thaymar Sundae topped with Whipped Cream, Sauce, Nuts and Wafers