



VALENTINE'S DAY

MENU

3 COURSES
£50/person



The Old Thatch

PUB, KITCHEN & COUNTRY STORE
Winton





The Old Thatch

PUB, KITCHEN & COUNTRY STORE
WIMBORNE

(ve) - vegan (v) - vegetarian (vea) - vegan available (gf) - gluten free
(gfa) - gluten free available (n) - nuts

STARTERS

PAN SEARED SCALLOPS (gf)

with smoked bacon lardons, pea puree, parmesan crisp.

DUCK BREAST SALAD (gfa)

Salad of smoked duck breast, liver parfait, dark chocolate & gingerbread, bitter kumquats.

BAKED CAMEMBERT (n, v, gfa)

with rosemary, garlic, cranberry walnuts & sea salt croutes.

MAINS

8oz SIRLOIN (gf)

28 day aged 8oz sirloin steak, chargrilled to your liking, vine cherry tomatoes, confit portobello mushroom, skin on fries, rocket & parmesan salad, Béarnaise sauce.

ROASTED FILLET OF HALIBUT (gf)

Roasted fillet of halibut with pesto cream potatoes, chargrilled fennel, samphire with cherry tomatoes & sun-blushed tomato sauce finished with basil oil.

MUSHROOM PARCEL (gfa, vea, v,n)

A warm puff pastry tart filled with locally foraged wild mushrooms and baby spinach, cooked in a white wine, garlic & tarragon cream sauce and topped with toasted almonds. Served with herb buttered carrots, broccoli & rocket, finished with truffle oil.

DESSERTS

BAKED ALASKA

Salted sticky caramel baked Alaska, with raspberries & toasted meringue.

THATCH BERRY KIRSCH (gf)

Thatch black cherry kirsch & chocolate brownie Eton tidy, Chantilly cream and a Belgian chocolate sauce.

VALENTINES'S CHEESEBOARD (gfa)

Selection of local cheeses, Thatch chutney, grapes, celery & biscuits.

