



# SUNDAY CHRISTMAS MENU

  
*The Old Thatch*  
PUB. KITCHEN & COUNTRY STORE  
Wimborne

## APERTIFS

MIMOSA	7
BLOODY MARY	9.5
VIRGIN MARY	7.5

## STARTERS

PARSNIP AND CHESTNUT SOUP served with sourdough bread and butter. (g f a, v e o)	8
HAM HOCK TERRINE, PICCALILLI served with sourdough croutés. (g f a)	8
TWICE BAKED CHEESE SOUFFLÉ served with pickles and pear salad. (v)	8.5
PAN SEARED SCALLOPS served with pea purée, samphire, lemon oil. (g f)	9.5

## SUNDAY ROASTS

ROASTED TURKEY CROWN & PIGS IN BLANKETS (g f a, n u t s)	19	LOCALLY REARED LEG OF LAMB (g f a)	20
32 DAY AGED BRITISH BEEF SIRLOIN (g f a)	21	5 SEED NUT ROAST (g f a, v e o)	17
All served with duck fat maris piper potatoes (v o a), thyme & Dorset sea salt carrots, honey roasted parsnips, cauliflower cheese, pancetta Brussel sprouts, red wine and braised cabbage, carrot purée, Yorkshire pudding.			
ADD EXTRA CAULIFLOWER			5
ADD EXTRA PIGS IN BLANKETS			4

## DESSERTS

BLACK FOREST ETON MESS with spiced berries and a brownie crumb. (g f a)	8.5
TRADITIONAL CHRISTMAS PUDDING with boozy brandy sauce. (v e o, g f a)	9
STICKY TOFFEE PUDDING with salted caramel ice cream & honeycomb.	9
VANILLA BEAN CRÈME BRÛLÉE with homemade shortbread. (g f a)	9
ARTISAN CHEESEBOARD with grapes, chutney & Dorset crackers. (g f a)	11

g f a - gluten free available  
g f - gluten free  
v e o - vegan option

v - vegetarian option  
v o a - veggie option available