



# CHRISTMAS MENU

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2 COURSES  
£29.50

3 COURSES  
£35.50



*The Old Thatch*

PUB, KITCHEN & COUNTRY STORE  
*Wimborne*

## STARTERS

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### PARSNIP AND CHESTNUT SOUP

served with sourdough bread and butter.

(gfa, veo)

### HAM HOCK TERRINE, PICCALILLI

served with sourdough croutés.

(gfa)

### TWICE BAKED CHEESE SOUFFLÉ

served with pickles and pear salad.

(v)

### PAN SEARED SCALLOPS

served with pea purée, samphire, lemon oil.

(gf, + £3)

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## MAINS

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### ROASTED TURKEY CROWN, SAGE & CHESTNUT STUFFING AND PIGS IN BLANKETS

(gfa, nuts)

### MUSHROOM & BUTTERNUT SQUASH WELLINGTON, CHESTNUT STUFFING

(veo, gfa, nuts)

All served with duck fat maris piper potatoes (voa), thyme & Dorset sea salt carrots, honey roasted parsnips, cauliflower cheese, pancetta Brussel sprouts, red wine and braised cabbage, carrot purée, Yorkshire pudding.

(Nut free stuffing available)

### PAN FRIED SEABASS

served with chive new potatoes, tenderstem broccoli, buttered samphire with a lemon butter sauce.

### 8oz 30 DRY AGED SIRLOIN STEAK

served with vine cherry tomatoes, confit portbello mushroom, a rocket and parmesan salad & peppercorn sauce.

(+ £5)

## DESSERTS

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### BLACK FOREST ETON MESS

served with spiced berries and a brownie crumb.

(gfa)

### TRADITIONAL CHRISTMAS PUDDING

served with boozy brandy sauce.

(veo, gfa)

### STICKY TOFFEE PUDDING

served with salted caramel ice cream and honeycomb.

### VANILLA BEAN CRÈME BRÛLÉE

served with homemade shortbread.

(gfa)

### ARTISAN CHEESEBOARD

grapes, chutney, Dorset crackers.

(+ £3, gfa)

gfa - gluten free available

gf - gluten free

veo - vegan option

v - vegetarian option

voa - vegetarian option available