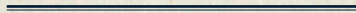




VALENTINE'S DAY



M E N U

3 COURSES
£45/person



The Old Thatch

PUB, KITCHEN & COUNTRY STORE
WIMBORNE





STARTERS

Cream of roasted tomato & Romano pepper soup, finished with basil oil & parmesan croutons. (GFA, VE, VEO)

Salad of smoked duck breast, liver parfait, dark chocolate & gingerbread, bittercumquats. (GFA)

Spiced tempura tiger prawns, pickled sesame vegetables, sweet chilli sauce & lemon. (GFA)

MAINS

28 day aged 8oz sirloin steak, chargrilled to your liking, vine cherry tomatoes, confit portobello mushroom, skin on fries, rocket & parmesan salad, Béarnaise sauce. (GF, + £3)

Baked cod Thermador, Dorset cheddar glaze with sautéed potatoes, roasted Mediterranean vegetables, tenderstem broccoli & creamy tomato sauce.

Wild mushroom & butternut Wellington, truffle and chive cream potatoes, herb roasted vegetables, heritage & sun blushed tomato sauce.

DESSERTS

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

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

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

GFA - GLUTEN FREE AVAILABLE VE - VEGETARIAN
VEO - VEGAN OPTION AVAILABLE



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