

# Christmas Menu

2 courses - £29.50

3 courses - £35.50

Food not just to  
be eaten, but to be  
*enjoyed*



The Old Thatch

PUB, KITCHEN & COUNTRY STORE

Wimborne

## *Starters:*

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, pea purée, samphire, lemon oil. (+ £3)

## *Mains:*

Roasted turkey crown & pigs in blankets. (gfa, nuts)

32 day aged roasted sirloin of beef, chestnut stuffing. (gfa, nuts)

Mushroom & butternut squash wellington, chestnut stuffing. (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, chive new potatoes, tenderstem broccoli, buttered samphire with a lemon butter sauce.

8oz 30 dry aged sirloin steak, vine cherry tomatoes, garlic baby mushrooms, rocket and parmesan salad with peppercorn sauce (+ £5)

## *Desserts:*

Black Forest Eton mess with spiced berries and a brownie crumb.

Traditional Christmas pudding with boozy brandy sauce.

Sticky toffee pudding served with salted caramel ice cream and honeycomb.

Vanilla bean crème brûlée served with homemade shortbread.

Artisan cheeseboard, grapes, chutney, Dorset crackers. (+ £3)

gfa - gluten free available  
veo - vegan option

v - vegetarian option  
voa - vegetarian option available