

NEW YEARS EVE @



(Tables from 6pm)

* Glass of bubbles on arrival *

* A selection of Canapés @ the table *

* Amuse Bouche (v) (G.F) *

STARTERS

* Lobster & Scallop Thermidor (G.F) *

* Dorset game terrine, BBQ Emulsion, toasted focaccia. (G.F) *

* Orange glazed chicory, Christmas spiced red cabbage puree, crispy Jerusalem artichoke. (v) *

MAINS

* Duo of Venison, White Onion Puree, Cavolo Nero, Celeriac, potato & thyme terrine, Fresh Blackberry, Dark Chocolate Jus *

* Pan Fried Fillet of Turbot on the bone, Saffron Mash, Samphire, Crab Bisque, Mussels * (G.F)

* Winter squash, pickled allotment beetroot, seasonal foraged mushrooms, chestnut, apple, candied seeds and white truffle oil. * (G.F) (v)

PRE DESSERT

* Blood Orange Parfait & pink Champagne Granita *

DESSERT

* Adult brownie, Pear, Walnut (G.F) *

* Bay Leaf panna-cotta, rosemary & thyme *

* Cheese Board for 2 *

Coffee & Petit Fours



£95.00 per person (Full payment on booking & Pre Order Required)

Please call 01202 888565 or email: enquiries@thewimbornepig.com for more details

All enquiries: enquiries@thewimbornepig.com