



christmas menu

£34.95 for 3 courses, £28.95 for 2 courses.
(1st December – 30th December / Wednesday – Saturday)

Starters

Winter Vegetable Soup, Rosemary Bread (v)

Coastal Cheddar Twice Baked Souffle, Cheddar Fondue Sauce, Caramelized Onion Chutney or Brandy & Gruyere Cheese fondue sauce, Beetroot, Fig & Ginger Chutney. (v)

Salmon, Crab, Avocado & Pear.

Shellfish Thermidor, Homemade Bread.

Smoked, Low & Slow Brisket, Celeriac Puree, Spiced Nuts, Pickled New Forest Mushrooms.

Main courses...

Smoked Ballotine of Turkey Breast, Fondant Potato, Caramelised Veg, Chestnuts, Bacon & Sprouts, Sage Stuffing, Purbeck Ale Jus.

Confit Duck Leg, Garlic Crushed Potatoes, Kale, Beetroot & Port Puree, Cherry Jus.

Pan Fried Fillet of Sea Bass, Textures of Cauliflower (Puree, Pickled, Crumb, Charred), Raisin, Caper & Apple, Crisp Parma Ham.

Whole fish simply served with lemon & caper butter or Noilly Prat vermouth & chive cream sauce. Served with fries or new potatoes, mixed salad or vegetables. *Please ask our team for today's catch & **supplemented** price. (gf)

Smoked Salt Baked Celeriac, Parsnip Puree, Chestnut Crumb, Salsify, Winter Truffle. (v)

Our sides... £4

Homemade Bread

Braised Red Cabbage with Raisins

Wimborne Sprouts, Pancetta & Chestnuts

Pigs in Blankets

Herb-Salted Skin on Fries

Desserts...

Clementine, Whisky, Ginger & Pistacio Trifle.

White Chocolate & Cranberry Bread & Butter Pudding, Crème Anglaise or Clotted Cream Ice Cream.

Chocolate, Pear & Walnut.

Sticky Gingerbread Spiced Christmas Pudding, Cointreau Crème Fraiche.

Wimborne Pig Cheeseboard: A Selection of 4 Cheeses, Homemade Crackers, Figs, Fruit cake & Pear, Apple & Shallot Chutney.

Please let us know if you have any food intolerances or allergies. We hope you have a wonderful time celebrating your Christmas with all our wonderful team at The Wimborne Pig!