



Celebrate Christmas
@thewisemaninn

CHAMPAGNE BREAKFAST

Kick off your day with one of our fantastic champagne breakfasts. Starting with fresh coffee and tea, selection of pastries, fresh fruits, granola, yoghurt, continental Cheeses and meats. Then sit back and relax with a glass of champagne whilst our chefs prepare the hot breakfast of your choice.

SATURDAY THE 5TH, 12TH, 19TH
& CHRISTMAS EVE 9.30-11AM
£19 PER PERSON

DORSET FARMHOUSE

Pork Sausage, Back Bacon, Free Range Fried Egg, Black Pudding,
Sauté Mushrooms, Roast Tomatoes & Toast

VEGI FARMHOUSE

Potato & Spinach Hash, Sauté Mushrooms, Roast Tomatoes,
Derwen Farm Fried Egg, Home Cooked Beans & Toast

EGGS BENEDICT

Toasted Muffin , Carved Gammon Ham,
Poached Derwen Farm Eggs & Hollandaise

SPANISH BREAKFAST

Pan-Fried Potatoes, Chorizo & Shallots, Poached Derwen Eggs

SCRAMBLED

Derwen Farm Eggs Scrambled With Sauté Mushrooms
Or Smoked Salmon Upon Toasted Sourdough

SMASHED AVO

Goats Curd, Smashed Avocado, Crisp Serrano Ham & Poached
Derwn Farm Egg Upon Toasted Sourdough



NEW YEARS DAY BRUNCH

SERVED FROM 10AM - 2PM

£25 PER PERSON

Start 2021 with one of our brunch cocktails or mocktails.
We will then serve a selection of freshly baked pastries, continental meats, cheeses & fruits

BRUNCH SELECTION FROM OUR KITCHEN

Char Grilled Steak Sandwich, Horseradish,
Parmesan & Cream Cheese, Truffle Fries

Smoked Haddock Chowder, Sourdough

Potato, Chorizo & Shallot Hash, Poached Egg & Watercress

Croque Madame, Hand-Cut Chips

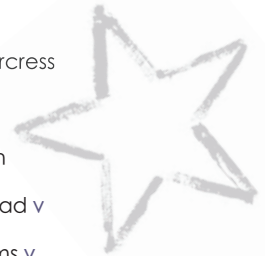
Buttermilk Pancakes, Maple Syrup, Streaky Bacon

Avocado, Poached Egg, Black Bean Salsa, Corn Bread v

Three Cheese French Toast, Sauteed Wild Mushrooms v

Salmon Fishcake, Tarragon Hollandaise, Charred Tenderstem

Glass of house Champagne



CHRISTMAS DAY

SERVED FROM 12.30 PM - 3.30PM

£85 PER PERSON

CHILDREN 10YRS AND UNDER £30

CANAPES

TO START

Spiced Parsnip & Carrot Soup v

Crab Fritters, Chorizo & Samphire

Ham Hock & Red Leicester Croquettes, Wise man Brown Sauce

Chicory, Walnut, Celeriac & Goats Cheese Salad v

MAIN COURSE

Traditional Slow Roasted Dorset Turkey, Cranberry & Sage Stuffing,
Goose Fat Roast Potatoes, Wild Boar & Pancetta Roulade
& Rich Turkey Jus

Roast Long Horn Sirloin, Braised Shin Suet Pudding, Horseradish
Croquette, Jus

Lemon Sole Meuniere

Leek, Chestnut & Roquefort Tart Tatin v

DESSERT

Christmas Pudding, Brandy Butterscotch, Chantilly Cream

Lemon Posset, Scorched Meringue, Blackberries

Black Forest Gateaux, Poached Cherries, Cherry Sorbet

Vintage Stilton, Water Biscuits & Tawny Port

SELECTION OF TEAS & COFFEES

PETIT FOURS



NEW YEARS EVE

SERVED FROM 6 PM - 8PM
£40 PER PERSON

GLASS OF ENGLISH FIZZ

TO START

Salmon, Chorizo, Sun-Blush Tomato Arancini
Galia Melon, Crisp Serrano, Champagne Sorbet
Crostini, Goats Curd, Beetroot, Squash Puree v
Chicken, Spring Onion & Smoked Bacon Terrine

MAIN COURSE

Char-Grilled Rib Eye, Fondant Potato, Buttered French Beans, Bernaise
Butter Poached 1/2 Lobster, Truffled Celeriac Puree, Samphire
Crispy Pork Belly, Braised Shoulder, Black Pudding Bon Bon, Crushed Roots, Cider Jus
Mushroom, Celeriac & Spinach Wellington, Roquefort Cream v

DESSERT

Butterscotch Panna Cotta, Honeycomb, Caramelised Orange
Steamed Chocolate Sponge Pudding, Poached Cherries, Amaretto Chantilly
Smashed Meringue, Winter Berries, Creme Patisserie

Dorset Cheese Platter

SELECTION OF TEAS & COFFEES

FESTIVE MENU

LUNCH & SUPPER TWO COURSES £19 - THREE COURSES £25 PP

Spiced Parsnip & Lentil Soup, Crispy Shallots, Curry Oil v
Roast Heritage Beets, Whipped Goats Cheese, Apple & Walnuts v

Traditional Slow Roasted Dorset Turkey, Pork, Smoked Bacon & Chestnut Roulade, Rich Turkey Jus
Pan, Fried Fennel Gnocchi, Courgette Ribbons, Charred Tenderstem, Fennel Cream v

Christmas Pudding, Brandy Butterscotch Sauce
Rich Chocolate Delice, Sour Cherries, Vanilla Cream
Selection of Teas, Coffees & Mini Mince Pies

FESTIVE MENU DELUXE

LUNCH & SUPPER TWO COURSES £27 - THREE COURSES £34 PP

Glass of Prosecco
Spiced Parsnip & Lentil Soup, Crispy Shallots, Curry Oil v
Gin Cured Salmon, Roast Fennel, Dill & Rye Crackers
Game Terrine, Apple Chutney, Sourdough

Traditional Slow Roasted Dorset Turkey, Pork, Smoked Bacon & Chestnut Roulade, Rich Turkey Jus
Pan, Fried Fennel Gnocchi, Courgette Ribbons, Charred Tenderstem, Fennel Cream v
Pan-Fried Hake, Chickpea Caponata, Cavalo Nero, Salsa Verde
Slow Cooked Rib of Beef, Potato Gratin, Celeriac Puree, Buttered Kale, Jus

Christmas Pudding, Brandy Sauce
Rich Chocolate Delice, Sour Cherries, Vanilla Cream
Rum & Raisin Creme Brulee, Spiced Apple, Ginger Shortbread
Cheese Platter, Artisan Biscuits, Chutney
Selection of Teas, Coffees & Truffles

