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thewisemaninn

# FESTIVE MENU

TUESDAY TO SATURDAY 30TH NOV - 23RD DEC

LUNCH & DINNER

TWO COURSES £19 - THREE COURSES £25 PP

Celeriac & Blue Cheese Soup, Thyme Croutons v

Pressed Ham Hock, Pea Puree, Mint Gremolata

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Traditional Slow Roasted Dorset Turkey, Pork, Pig In Blanket,

Chestnut & Smoked Bacon Stuffing, Rich Turkey Jus

Roasted Root Vegetable Wellington, Truffle Butter Sauce, Herb Crumb v

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Christmas Pudding, Cognac Chantilly

Rich Chocolate Delice, Whisky Chantilly, Hazelnut Brittle

*Selection of Teas, Coffees & Mini Mince Pies*

# FESTIVE MENU DELUXE

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

*Glass of Prosecco*

Celeriac & Blue Cheese Soup, Thyme Croutons v

Pressed Ham Hock, Pea Puree, Mint Gremolata

Chesil Smoked Salmon Terrine, Cucumber Salad, Horseradish Cream

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Traditional Slow Roasted Dorset Turkey, Pork, Pig In Blanket,

Chestnut & Smoked Bacon Stuffing, Rich Turkey Jus

Roasted Root Vegetable Wellington, Truffle Butter Sauce, Herb Crumb v

Pan-Fried Hake, Crayfish & Herb Potato Cake, Samphire

Braised Feather Blade of Beef, Spring Onion Mash, Roast Carrot, Silverskin Jus

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Christmas Pudding, Brandy Cream

Rich Chocolate Delice, Whisky Chantilly, Hazelnut Brittle

Smashed Meringue, Lemon Posset, Orange Sorbet, Spiced Ginger Snap

Cheese Platter, Artisan Biscuits, Chutney

*Selection of Teas, Coffees & Truffles*

# CHRISTMAS DAY

SERVED FROM 12.30 PM - 3.30PM

£85 PER PERSON

CHILDREN 10YRS AND UNDER £30

## TO START

Seared Scallops, Pea Veloute, Crisp Pancetta, Maple Syrup

Spiced Butternut Squash Soup, Parmesan Crouton

Parma Ham, Goats Cheese & Candied Walnut Salad

Lobster & King Prawn Cocktail, Bloody Mary Sauce

## MAIN COURSE

Traditional Slow Roasted Dorset Turkey, Pig in Blanket,  
Goose Fat Roast Potatoes, Chestnut & Pancetta Roulade & Rich Turkey Jus

Saddle of Venison, Fennel & Potato Dauphinoise, Blackberry Jus

Trenche of Turbot, Samphire, Crab & Potato Fritter,  
Champagne Veloute

Chestnut, Chanterelle & Vintage Stilton Galette

## DESSERT

Christmas Pudding, Cognac Cream

Milk Chocolate Millefeuille, Toffee Popcorn, Honeycomb, Torched Meringue

Lemon Sponge, Lemon Curd, Blackberries, Pine Nut Brittle

Figgy Pudding Sundae

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*Vintage Stilton, Water Biscuits & Tawny Port*

*Selection Selection of Teas & Coffees*

*Petit Fours*

# CHAMPAGNE BREAKFAST

Kick off your day with one of our indulgent 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 11TH, 18TH  
& CHRISTMAS EVE 9.30-11AM  
£21 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 English 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

RESERVATIONS BETWEEN 11AM & 3PM

£25 PER PERSON

Begin your year relaxed and cosy in our award winning village pub.  
Enjoy brunch with us and maybe a cocktail or two!

*Glass of Langham Classic Cuvée*

Help yourself farmhouse table; Fresh pastries, fruits & juices

## BRUNCH 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 Corn Fritters, Black Bean Salsa v+

Three Cheese French Toast, Sauteed Wild Mushrooms v

Salmon Fishcake, Tarragon Hollandaise, Charred Tenderstem

# NEW YEARS EVE

A selection of small plates for the table with a glass of  
Langham Estate award winning sparkling wine

RESERVATIONS BETWEEN 7 PM & 9 PM  
£35 PER PERSON

*Glass of Langham Classic Cuvée*

## SMALL PLATES

Roast Beetroot, Whipped Goats Cheese, Candied Walnuts v

Tempura Cod Loin, Wasabi Pea Purée

Pork Fillet, Smoked Chickpea Salsa, Chimichurri

Posh Prawn Toast

Crème Fraiche Potatoes, Pancetta, Chives & Blue Cheese

Tandoori Chicken Terrine, Mango Chutney, Spring Onion

Scallops, Champagne & Sage Butter, Capers

Chorizo, Portobello & Gremolata

Moong Lentil Dahl, Watercress, Flatbreads, Cucumber Yoghurt v+

## SOMETHING SWEET

Rhubarb Galette, Ginger Gelato

Chocolate Delice, Rocky Road

