

W RESTAURANT

festive menu

CHRISTMAS DINNER

STARTERS

- Home cured gravadlax of salmon, pickled shallot & watercress with honey, dill & grain mustard sauce.
- Pork terrine, pickled shallot & watercress with date & apple chutney.
- Vegan blue cheese & chicory with pickled shallot & Jerusalem artichoke, maple & pomegranate vinaigrette.

MAINS

- Thyme roast chicken breast, creamed cabbage, pig in blanket, maple roast parsnip & carrot, roast potatoes & gravy.
- Slow & low ox cheek with red wine, bacon & mushrooms, maple roast parsnip & carrot, creamed cabbage & roast potatoes.
- Roast butternut squash with wild mushroom & chestnut, wet polenta with vegan cheddar & truffle, maple roast parsnip & carrot.

DESSERTS

- Mulled wine poached fruits with Marshfield plant based vanilla ice cream. (GF/DF/VG)
- WR homemade Christmas pudding with Ivy House Farm brandy clotted cream.
- Baileys & chestnut choux bun with chocolate & orange sauce.

STARTER	£ 9.00
MAIN	£28.00
DESSERT	£ 8.00
3 COURSES	£40.00
PER PERSON	



PTO

Served Thursday - Saturday 5th - 21st December 5-8pm

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GRAZING AT THE FARM

Ease into your meal with a selection of light bites perfect for sharing (or keeping all to yourself!). Take your time, savour each bite, and enjoy a relaxed start to your dining experience with us.

SEAFOOD SALAD

Squid, prawn, octopus, mussels, crab, sundried tomatoes, olives, white wine vinegar, olive oil.

£ 4.60

MARINATED ANCHOVIES

With olive oil & capers.

£ 4.00

GORDAL OLIVES

£ 3.00

HOBBS HOUSE BREAD

Please ask for todays selection

£ 3.00

POOLE HARBOUR OYSTERS

Served on ice with shallot vinegar, tabasco & lemon .

£ 3.00 EACH

£15.00 1/2 DOZEN

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