



THE PIG - on the Beach

Christmas Day Lunch 2019

Mulled Cider & Festive Sausage Rolls

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New Forest Jerusalem Artichoke Soup

Candied Chestnuts & Sage

Baked Venison & Pistachio Terrine

Chicory, Pickled Apple & Spiced Cranberries

THE PIG'S Smoked Haddock Tart

Dorset Watercress

Portland Crab on Toast

Crayfish, Pickled Fennel & Rocket

Salt Baked Beetroot

Clementine, Goats Curd & Seeds

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Cobley Farm Free Range Bronze Turkey

Chestnut & Cranberry Stuffing & Traditional Trimmings

'Macie Louise' Black Bream

Leeks, Pink Fir Potatoes & Lobster Sauce

Samway's Pork Fillet

Duchess Potato, Red Cabbage & Crab Apple Sauce

Jim Adam's Venison

Smoke Crown Prince Puree, Purple Sprouting Broccoli & Pickled Chanterelles

New Forest Mushroom Risotto

Truffle Mushrooms & Old Winchester

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THE PIG'S Christmas Pudding & Cider Brandy Sauce

Selection of the Best Local Cheeses, Homemade Chutney, Grapes & Biscuits

'Pine-Apple', Douglas Fir Gin Jelly & Apple Sorbet

Dark Chocolate Slice, Rum & Prune Ice Cream & Cocoa Nibs

Cider Mulled Pear, Zabaglione Cream & Ginger Crumble

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Coffee, THE PIG'S Mini Mince Pies & Clementines

Please inform a Member of Staff Before Ordering if You Have Any Food Allergies or Dietary Requirements

We hope you enjoyed the food and service; we add a suggested 12.5% gratuity to your bill.

If the service wasn't up to scratch, don't pay for it. (But do let us know what we could do better)