



THE PIG - on the Beach

Christmas Day Lunch

Mulled Cider & Festive Sausage Rolls

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THE PIG's Smoked Haddock Chowder

Pink Firs & Chives

Smoked Pork Belly & Pheasant Terrine

Chicory, Apple & Pickled Celeriac

Purple Sprouting Broccoli Tart

Creamed Leeks & Blue Vinney

Portland Crab & Crayfish Cocktail

Iceberg Lettuce & Brown Crab Marie Rose

Salt Baked Celeriac

Truffle Dressing, Pickled Pear & Walnuts

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Chilcott Free Range Turkey

Chestnut & Cranberry Stuffing & Traditional Trimmings

Jurassic Coast Brill

Creamed Cavolo & River Teign Mussels

Samway's Pork Fillet

Braised Cheek Pie, Savoy Cabbage & Crab Apple Sauce

Smoked Gnocchi

Wood Roast Beetroot, Winter Chanterelles & Foraged Garlic Yoghurt

70 Day Aged Sirloin of Cedar Organic Ruby Red Beef

Truffle Polenta & Purple Sprouting Broccoli

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THE PIG's Christmas Pudding & Cider Brandy Sauce

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

Lemon Curd Meringue Pie, Infused with Greenhouse Geranium

Hambledon Jelly, Clementine Sorbet & Douglas Fir Shortbread

Chocolate Mousse, Preserved Boozy Blackcurrants & Cocoa Nibs

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Coffee, THE PIG's Mini Mince Pies & Clementine's

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)