



# Merry Christmas

## To Start

*Smoked mackerel & fig salad, toasted almonds*

*Braised ox cheek & blue cheese croquettes, plum & Bramley ketchup*

*Orange & fennel cured salmon, beetroot compote, chestnut crumble, toast*

*Goats cheese & red onion tart, rocket salad (V) (Vegan option available)*

## Mains

*Pan-fried sea bass, Thai green curry, sticky jasmine rice*

*Haddock smoked dapple rarebit, sautéed peas & leeks, dill cream sauce,  
baby potatoes*

*Portobello mushroom, spinach & swede "Wellington", truffle mash, Brussel sprouts (VG)*

*Gressingham duck breast, fondant potato, broccoli puree, glazed roast carrots,  
Norfolk plum sauce*

*Roast breast of turkey, apricot & onion stuffing, pigs in blankets,  
seasonal vegetables, roast potatoes, gravy*

*Pork fillet, wrapped in prosciutto, mustard cream, steamed broccoli,  
sauteed potatoes*

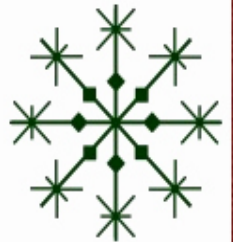
## To Finish

*Lemon & thyme posset, honeycomb (V) (GF)*

*Bramley apple & fig crumble, vanilla custard (V)*

*Mincemeat Bakewell tart, stem ginger ice cream*

*Baileys Irish cream cheesecake (V)*



**Main Course £17, Two Course £22, Three Course £27**

*Our kitchen handles food allergens and some of our dishes may  
contain them.*

*Please ask a Wig team member if you have any intolerances or  
questions.*

