

MENU

£39 FOR 3 COURSES
£32 FOR 2 COURSES

STARTERS

ROASTED CELERIAC AND TRUFFLE SOUP, CANDIED HAZELNUTS & THYME CROUTONS VG GFA
SMOKED TROUT PÂTÉ, PICKLED CUCUMBER, HORSERADISH CRÈME FRESH, DILL BUTTER GFA DFA
CONFIT DUCK, POMEGRANATE, ORANGE BLOSSOM & WATERCRESS SALAD GF DF VGA
BRITTLE CRISPY CAMEMBERT, CHARRED CHICORY, BITTER LEAVES, PIDDLHINTON HONEY V

MAINS

TRADITIONAL ROAST TURKEY, APRICOT & SAGE STUFFING, PIGS IN BLANKETS, DUCK FAT ROAST
POTATOES, BRUSSELS SPROUTS & CHESTNUTS, BRAISED RED CABBAGE, CAVOLO NERO GFA DFA
SLOW BRAISED BEEF SHIN BOURGUIGNON, CREAMED POTATO, ROASTED ROOTS, RED WINE JUS GFA
PAN FRIED HAKE FILLET, TENDERSTEM BROCCOLI, DUCHESS POTATO, BEURRE BLANC GF
CHARRED AUBERGINE, TOMATO & POMEGRANATE CURRY, MINT & CORIANDER RICE VG GF

PUDDING

TRADITIONAL CHRISTMAS PUDDING, GOLDEN CAP BRANDY BUTTER
ORCHARD APPLE & DAMSON CRUMBLE, STEM GINGER ICE CREAM GFA
AMONTILLADO SHERRY TRIFLE, HOMEMADE SHORTBREAD
DARK CHOCOLATE MOUSSE, DORSET SEA SALT, CLOTTED CREAM GF
ISLE OF WIGHT BLUE, DORSET BEER & FRUIT BREAD, PIDDL VALLEY FIG JAM GFA £3 SUPPLEMENT

PRE-ORDER IN ADVANCE
PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES.

THE THIMBLE INN, 14 HIGH STREET, PIDDLHINTON, DORSET, DT2 7TD

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