



# Merry Christmas

## *To Start*

*Pumpkin, Leek & Ginger Soup, Crispy Sage Leaves, Warm Crusty Bread  
Atlantic Prawn & Pickled Cucumber Salad, Bloody Marie Rose Sauce,  
Bread & Butter*

*Ham Hock Terrine, Bramley Apple & Red Onion Chutney, Toast Rounds*

*Caramelised Shallot & Brandy Tarte Tatin,  
Fresh Leaves, Balsamic Drizzle*

## *To Follow*

*Roast Breast of Norfolk Turkey, Lemon & Thyme Stuffing,  
Pigs in Blankets, Seasonal Vegetables, Roast Potatoes, Gravy.*

*Fillet of Sea Bream, Sauté Leeks, Chorizo & Spinach in  
White Wine Cream, Crushed Parsley Potatoes*

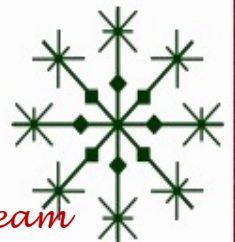
*Honey Glazed Pork Belly  
Dauphinois Potatoes, Pea Puree, Roasted Root Vegetables, Port Jus'*

*Winter Vegetable Crumble  
Roast Potatoes & Redcurrant Gravy*

## *To Finish*

*Christmas Pudding, Brandy Custard  
Mint Chocolate Brownie, Pouring Cream  
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream*

*Spiced Apple Strudel, Hot Custard*



**2 course £28 or 3 course £33 per person**

*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.*

