



# THE WINDMILL CHRISTMAS MENU



MONDAY-SATURDAY

- (S) Set Lunch Menu – 1 course £12 / 2 course £18 / 3 course £24  
(S) Set Evening Menu – 2 course £22 / 3 course £28  
Children's Menu – £10.00

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## TO START

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(S) CRUSTY BREAD, OLIVES & BALSAMIC (V)

(S) BRAISED OXTAIL FRENCH ONION SOUP

*parmesan / croûtes – (alternative vegetarian option available on request)*

(S) CHICKEN LIVER & PEPPERCORN PARFAIT (GF)

*cumberland sauce / cornichons*

(S) WINTER SPICED PULLED PORK

*ginger & coriander / julienne pickles / chinese pancakes*

(S) SMOKED MACKEREL & HORSERADISH PÂTÉ (GF)

*sweet pickled cucumber*

(S) HALF BAKED CAMEMBERT (V)

*cranberry & balsamic relish / garlic ciabatta*

STEAMED MUSSELS - 7.50 (GF)

*cider & bacon broth / crusty bread & butter*

*(as a main with skinny fries 15.00)*

KING SCALLOP & PRAWN THERMIDOR - 10.00 (as a main 20.00)

*parmesan cream / herb crumb*

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## SIDES

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*All mains are served with suitable accompaniments.*

*Additional sides are available as an optional extra*

*Olives - 2.50*

*Seasonal vegetables - 2.00*

*Chips (thin cut or hand-cut) - 2.50*

*Mashed potato - 2.50*

*Mixed salad - 3.00*

*Windmill homemade garlic bread - 3.00*

*Crusty bread & butter - 2.00*

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## OUR MAINS

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**(S) POACHED SALMON FILLET** **GF**

*lemon & parsley cream / sweet pepper puree / pickled fennel*

**(S) BRAISED HAM HOCK** **GF**

*maple & mustard / pease pudding / spiced bramley apple*

**(S) CARVED ENGLISH TURKEY BREAST**

*herb stuffing / pig in blanket / stock gravy / cranberry sauce*

**(S) ROASTED BRITISH BEEF RUMP**

*guinness & date stock gravy / winter root mash*

**(S) CHESTNUT & SPINACH ROAST** **V** **N**

*glazed stilton / wild mushroom jus*

**ASSIETTE OF SEAFOOD -23.00** **GF**

*seared scallops / garlic buttered king prawns / steamed mussels  
crispy fried calamari / shellfish broth*

**DUO OF DUCK -19.00**

*honey roasted breast / confit leg wellington / red wine & cherry jus*

**GRILLED BEEF FILLET MEDALLIONS - 24.00**

*brandy & wild mushroom sauce / bacon buttered greens / hand-cut chips*

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## FROM THE CHARGRILL

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*served with hand-cut chips*

**10 OZ SIRLOIN OF BRITISH BEEF - 20.00** **GF**

**8 OZ BRITISH FILLET STEAK - 24.00** **GF**

**SURF & TURF** *any steaks with* **SEARED KING SCALLOPS** *or* **KING PRAWNS - 6.00**

**SAUCE UP YOUR STEAKS!** *wild mushroom / peppercorn* **3.00** / *stilton* **3.00** / *garlic butter* **2.50**

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## DESSERT

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**(S) HOMEMADE CHRISTMAS PUDDING**

*brandy & stem ginger cream*

**(S) CHOCOLATE & ALE CAKE**

*glazed morello cherries  
vanilla pod ice cream*

**(S) HONEYCOMB CHEESECAKE**

*candied orange / dark chocolate sauce*

**(S) BRIOCHE BREAD & BUTTER PUDDING**

*toffee sauce / whipped mascarpone*

**(S) VANILLA POACHED APPLES & PEARS**

*dates & stem ginger / toasted nuts  
champagne sorbet* **GF** **N**

**SELECTION OF CHEESES - 7.50**

*homemade chutney / celery  
grapes / biscuits*

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## ALLERGENS

**TALK TO US!**  
**OUR CHEFS CAN ADAPT**  
**MANY DISHES TO TASTE**

**V** Suitable for Vegetarians

**GF** Gluten Free

**N** Contains Nuts

*We have full allergy information available on request, are happy to adapt dishes and if we have the produce welcome discussing alternatives. Our fresh fish is prepared with love but we may miss the odd bone. All weights are shown uncooked. All staff from the guys washing pots to the senior team receive equal share of 100% of any tips. Service is not included. Please call one of us over if there is anything at all that you want to ask!*