



THE
WINDMILL

Festive Set Menu

MONDAY - FRIDAY STARTING 23rd NOVEMBER - 23rd DECEMBER

2 Courses £35

3 Courses £40

Starters

Celeriac & truffle soup, toasted hazelnuts. (v) (gf available)

Chicken & ham hocks terrine, apple & cranberry chutney .

Smoked Haddock & leek fish cake, buttered spinach, white wine chive sauce.

Wild mushrooms & chestnut risotto, parmesan. (v)

Mains Course

Turkey ballotine, pigs in blankets, sage onion & chestnut stuffing,
roast potatoes, honey glazed carrots. (gf)

Braised Beef , caramelised parsnip puree, honey,
glazed carrot, creamy mashed potato.

Salmon & Spinach en crouete, white wine chive sauce

Butternut squash Gnocchi, stilton, candied walnuts (v) (gf)

Desserts

Christmas pudding Brulé, cranberry compote, orange pistachio biscotti

Mulled wine poached pear, cinnamon ice cream (gf)

Chocolate Fondant tart, cherry compote, clotted cream ice cream

Cheeseboard supplement, selection of 3 cheeses , fig & honey. (gf option)