

# The Windmill

Boxing Day 2019  
£38.00 per person for 3 courses

## To Start...

### MUSSELS

Cooked in Kentish White Wine, 'Mariniere' with Garlic, Parsley & Cream Sauce, Warm Garlic Bread

### BEETROOT

Roasted Baby Beetroot with Hazelnuts, Kentish Blue Cheese & English Mustard Cress

### VEAL

Roast Veal Sweetbreads, Carrot and Orange Purée, Black Pudding Crumb, Wild Mushrooms

### SALMON

Salmon, Prawn & Avocado Tian with Avocado, Gem Lettuce, Maria Rose Sauce, Warm Crusty Bread

### TART

Chicory & Canterbury Cobble Cheese Tart, Baby Leaves, Caramelised Walnuts

### SOUP

Cauliflower, Parmesan and Truffle Soup Served with Warm Crusty Bread and Butter

### PIE

Mini Chicken, Ham and Leek Pie, Baby Watercress, Pickled Shallot Salad

## To Follow...

### STEAK

35 Day Dry Aged Sirloin Steak, Triple Cooked Chips, Grilled Portobello Mushroom, Onion Rings Served with a Choice of the Following Sauces...  
Red Wine, Peppercorn, Kentish Blue Cheese Sauce

### FISH & CHIPS

Deep Fried Whitstable Bay Beer Battered Fish, Triple Cooked Chips, Crushed Minted Peas, Tartar Sauce

### CHICKEN

Roasted Corn Red Chicken Breast, Confit Leg, Creamed Leeks, Fondant Potatoes, Wild Mushroom Sauce

### SEA BASS

Pan Fried Fillet of Sea Bass, Clams & Mussels, New Potatoes, White Wine Cream Sauce

### GAMMON

Honey Roast Gammon, Bubble & Squeak, Fried Egg

### SALMON

Pan Fried Salmon Fillet, Crushed Heritage Potatoes & Bearnaise Sauce

### MUSHROOM

Wild Mushroom Fricassee, Soft Poached Eggs, Toasted Brioche & Truffle Hollandaise v

### LAMB

Braised Lamb Shank, Creamed Potatoes, Spiced Braised Red Cabbage, Lamb Jus

### BURGER

Grilled Home-Made Beef Burger, Toasted Brioche Bun, Crisp Iceberg Lettuce, Beef Tomato, Gherkins, Tomato Salsa, French Fries & Burger Sauce  
Add Melted Blue Cheese or Grilled Bacon for 1.50 each

## Side Orders 3.75

Hand Cut Triple Cooked Chips, Fine Green Beans, Purple Sprouting Broccoli, Roasted Brussel Sprouts, Thin Chips, Braised Red Cabbage, Cauliflower Cheese

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## To Finish...

### CRUMBLE

Spiced Winter Fruit Crumble, Vanilla Ice Cream

### PEARS

Warm Mulled Wine Poached Pears, Sable Breton, Walnut & Blue Cheese Ice Cream

### CHRISTMAS PUDDING

Windmill Christmas Pudding, Whiskey Ice Cream

### TART

Lemon Meringue Tart, Raspberry Sorbet

### CHEESE PLATE

Selection of Kentish Cheeses, Orchard Chutney, Grapes, Truffle Honey & Water Biscuits

Choice of Coffee served with Home-made Sweets 3.75

### Liqueur Coffee

All at 6

## Dessert Wine...

Moscato, Maculan, Dindarello, Veneto, Italy	6
Sauternes, La Fleur D'or, France	7
Tokaji 'Cuvee Sauska, Hungary 2003 (50cl bottle)	50

## FORTIFIED

Taylors LBV	5
Madalena Vintage Port 1996	16
Cuesta Fino Sherry	4

**V** Vegetarian Dishes    **Ⓢ** Vegan Dishes  
♥ Denotes dishes that are low in cholesterol, salt & fats    **GF** Gluten Free

**Food Allergies and intolerances-** please speak to one of our front of house team when ordering, we are happy to adapt dishes to suit

All Prices are inclusive of 20% VAT. A discretionary service charge of 10% will be added to your bill.  
To the best of our knowledge, no genetically modified Ingredients are used in our cooking  
we are happy to adapt dishes to suit

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## Children's Menu...

Available for children up to 7 years old

Fish Goujons, Chips, Peas & Tartar Sauce 7

Ham, Egg & Chips 7

Beef Burger Lettuce, Tomato, Fried Onions & Chips 8

Soup of the Day, Warm Baguette 5

Macaroni Cheese 6

Mini Steak & Chips, Peas 9

Grilled Chicken Strips, Chips, Peas 7

Any Roast

Served with Roast potatoes, Vegetables & Yorkshire pudding 7

*We have a wide range of ice creams available made fresh daily 4*

*We can make any dish from the main menu smaller and simplify it to meet the children's requirements*

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