

The Windmill

December Function Menu

To Start...

Confit Chicken & Wild Mushroom Terrine, Winter Pickles, Truffle Dressing, Brioche

Caramelised Parsnip & Pear Veloute, Kentish Blue Cheese, Chives

Warm Mackerel Escabeche, Ratte Potato Salad, Horseradish Dressing

Citrus Cured Organic Salmon, Roasted Beetroot, Smoked Yoghurt

Mosaic Of Roast Root Vegetables, Winter Pickles, Truffle Emulsion **V**

To Follow....

Roast Norfolk Bronze Turkey 'Traditionally Garnished', Goose Fat Roast Potatoes, Cranberry, Chestnut & Pear Stuffing £25

Roast Fillet of Atlantic Cod, Kentish Greens, Violet Potatoes, Scampi, Hollandaise £27

Braised Daube of Beef, Creamed Potatoes, Balsamic Glazed Shallot, Heritage Carrots, Red Wine Sauce £32

Poached Monkfish Tail, Curried Mussel & Crayfish Chowder, Spinach, Chorizo Oil £29

Wild Mushroom, Leek & Gruyere Cheese Gratin, Mesculn Salad, New Potatoes £25 **V**

To Finish....

Mulled Wine Poached Pears, Sable Breton, Cinnamon Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Dark Chocolate Torte, Marmalade Ice Cream, White Chocolate & Cranberry Granola

Home-Made Christmas Pudding, Brandy Sauce, Single Malt Ice Cream

Selection of Kentish Cheeses, Seasonal Chutney, Grapes, Water Biscuits

Coffee & Warm Mince Pies £3

The Main course price is inclusive of 3 courses, starter, main course and dessert

A discretionary service charge of 10% will be added to your bill.

Food Allergies and intolerances- please speak to one of our front of house team when ordering