

The Windmill

December Function Menu 2019

To Start...

Jerusalem Artichoke and White Onion Soup, White Truffle Oil, Crème Fraiche **V**

Pressed Ham Hock and Foie Gras Terrine, Crisp Quails Eggs, Pineapple Jelly, Apple Purée, Pickled Vegetables

Chicory and Blue Cheese Tart, Baby Leaves, Caramelised Walnuts **V**

Grilled Mackerel with Candied Beetroot, Potato Salad & Escabeche Dressing

Red Cabbage Cured Salmon, Pickled Beetroot, Shitake Mushrooms, Crisp Goat Cheese

To Follow....

Roast Free-Range Norfolk Bronze Turkey, Duck Fat Roast Potatoes, Sage & Apricot Stuffing, Honey Glazed Carrots, Roasted Brussel Sprouts, Marjoram Jus 28.00

Pan Fried Cod Fillet with Saffron Mash, Beer Battered Mussels, Sea Vegetables, Warm Tartar Sauce 29.00

Aged Grilled Rib-Eye Steak with Purple Baby Carrots, Watercress & Truffle Creamed Potatoes, Bearnaise Sauce 34.00

Roast Gnocchi with Wild Mushroom Florentine, Spinach, Wild Mushrooms, Garlic Lemon Juice, Almond Milk **V** 26.00

Pan-Fried Sea Bass Fillet, Boudin Blanc, Coco Beans, Artichoke Puree, Kale, Red Wine Jus 32.00

To Finish....

Barbequed Pineapple Cheesecake, Mango Sorbet

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Chocolate Fondant, Salted Caramel, Spiced Apple, Calvados Ice Cream

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

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

Coffee & Warm Mince Pies

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