

The Windmill

A Warm Welcome to the Windmill

December 2018 Party Menu

To Start...

Ham Hock Terrine, Celeriac Remoulade, Compressed Apple & Fennel Salad

Caramelised Parsnip & Pear Veloute, Kentish Blue Cheese Aigrettes, Chives

Warm Mackerel Escabeche, Ratte Potato Salad, Horseradish Dressing

Citrus Cured Organic Salmon, Roasted Beetroot, Smoked Yoghurt, Lemon Oil

Warm Tomato & Red Onion Tartlet, Glazed Goats Cheese, Rocket, Balsamic Reduction **V**

To Follow....

Roast Norfolk Bronze Turkey 'Traditionally Garnished', Goose Fat Roast Potatoes, Cranberry, Sage & Onion Stuffing, Marjoram Jus £25

Roast Fillet of Salmon, Braised Fennel, New Potatoes, Grapefruit Butter Sauce £25

Braised Feather Blade of Beef, Creamed Potatoes, Balsamic Glazed Shallot, Heritage Carrots, Red Wine Sauce £28

Pan-Fried Fillet of Sea Bream, Mussel, Chorizo & Squid Chowder, Coriander £26

Butternut Squash Gnocchi, Roast Salsify, Poached Egg, Twineham Grange Gratin **V** £22

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

Please note these menus are subject to change due to availability and seasonality