

The Windmill

CHRISTMAS DAY 2019

£85 per person

TO START....

Crab and Lobster Bisque

Baked Tomato Galette with Goats Cheese, Black Olive Tapenade and Pumpkin Seeds v

Ham Hock & Smoked Shicken Terrine, Pickled Vegetables, Apple Puree Pineapple Jelly

Roast Diver Caught Scallops, Roasted Cauliflower Puree, Chanterelles Mushroom Crispy Pancetta

TO FOLLOW....

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

Roast Halibut Fillet, Sautéed Leeks with Crusted Potatoes, Clam Chardonnay Cream Sauce

Roast Saddle of Kentish Venison with Butternut Puree, Truffle Mash, Kale, Juniper Berry Jus

Mushroom Wellington, Selection of Winter Vegetables v

TO FINISH...

Chocolate Delice, Honeycomb, Chocolate Soil, Raspberries, Caramel Ice Cream

Windmill Christmas Pudding, Winter Berry Compote, Brandy Sauce

Baked Lemon Tart, Lemon Curd, Meringue, Raspberry Jelly, Chestnut Ice Cream

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

Coffee & Warm Mini Mince Pies

£85pp