



THE WINDMILL INN



FESTIVE MENU

2 COURSES - £30

3 COURSES - £35

Running from 01-11-2021 until 24-12-2021.

All festive parties must pre order their food at least 4 days before their booking. 25% deposit applies to secure booking.

Please contact Ross on 07853616713 or email at ross@dinegroup.co.uk to book. Thank you.

• STARTER •

Prawn & Avocado Cocktail

with marie rose sauce & buttered granary bread

Breaded Wedges of Brie

with cranberry sauce

Butternut Squash & Roasted Chestnut Soup (vg gf available)

with croutons

Smoked Salmon Roulade (gf available)

with a caper berry salad

• MAIN •

Roast Turkey

roast potatoes, pigs in blankets, seasonal vegetables, Yorkshire pudding, rich gravy

Nut Roast (v/vg/gf available)

roast potatoes, vegetarian pigs in blankets, seasonal vegetables, Yorkshire pudding, gravy

Seafood Risotto

king prawns, hot smoked salmon, toasted pine nuts, lemon & watercress pesto

Mediterranean Vegetable Tart (v/vg available)

Buttered new potatoes, tenderstem broccoli, tomato & basil sauce

• DESSERT •

Sticky Toffee Pudding

with custard

Chocolate Blondie (gf available)

with strawberry & clotted cream ice cream

Christmas Pudding

with brandy sauce

Cheeseboard

selection of British cheeses, crackers, grapes, celery, apple & ale chutney

Please ensure you inform your service of any food allergies, intolerances or special dietary requirements at time of ordering