



Festive Menu

2 COURSES £31.50 | 3 COURSES £37.50
from Friday 10th November until Sunday 24th December

Choices must be pre-ordered at least 4 days before booking date, £10 deposit per person to secure booking please email bookings@windmilllittleworth.com or call 01403 710308 – thank you



Cheddar Cheese & Camembert Fondue *v/gf option*
topped with homemade pesto and served with toasted rosemary & garlic sticks

Duck & Pork Liver Pâté
with an orange & cognac jelly served with toasted granary bread & cranberry, apple and tamarind chutney.

Walnut Pâté *vg/gf option*
served with toasted ciabatta and a sun blushed tomato & rocket salad

Homemade Duck Spring Rolls
with a plum sauce & Asian salad



Rolled Roast Turkey Breast *gf option*
stuffed with Hutchings sausage meat & all the trimmings

Pan Roasted Duck Breast *gf option*
with celeriac & pomme puree, tender stem broccoli & red current jus

Slow cooked Pork Belly *gf option*
with dauphinoise potatoes, chorizo bubble & squeak and a cider velouté

Cod Loin *gf option*
wrapped in serrano ham; served with pesto crushed new potatoes, fine green beans & a roasted pepper sauce

Cranberry Nut Roast *v/vg*
served with all the trimmings



Christmas Pudding
with brandy cream

Sticky Toffee Pudding
with custard

Winter Berry Crumble *v/gf vg option*
with a cinnamon and oat topping; served with custard

Cheeseboard *v*
selection of cheeses, crackers, grapes, celery, apple & ale chutney

please inform your server of food allergies intolerances or special dietary requirements at time of ordering

