



CHRISTMAS MENU

2 COURSES - £29.50 | 3 COURSES - £34.50

from 23rd November until 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

STARTERS

Lentil and Smokey Bacon Soup *vg/gf option*
garnished with roasted chestnuts

Baked Mini Camembert *v*
with spiced chutney & toasted ciabatta

Smoked Salmon Pâté *gf option*
with toasted ciabatta and pickled cucumber & dill salad

Turkey and Brie Sausage Roll Envelopes
with a smooth cranberry sauce

MAINS

Roast Turkey or Honey Glazed Gammon *gf*
roast potatoes, pigs in blankets, yorkshire pudding, cauliflower cheese, seasonal vegetables, rich gravy

Chestnut, Spinach & Cashel Blue Cheese En Croute *v*
with a mushroom and madeira cream; served with roast potatoes, seasonal vegetables and gravy

Pan Roasted Salmon Fillet *gf*
with tomato pesto, crushed new potatoes, buttered kale and bearnaise sauce

Butternut Squash Risotto *v/vg/gf*
topped with toasted pine nuts, crispy sage and slow roasted plum tomatoes

DESSERTS

Christmas Pudding
with brandy cream

Mulled Wine Poached Pear *v/vg/gf*
with pouring cream

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

Cheeseboard *v*
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

