

CHRISTMAS MENU



2 Courses £36.00 | 3 Courses £42.00

Choices must be pre-ordered at least 7 days before the booking date, and a £15.00 per person deposit is required to secure the booking. Please email your choices to bookings@windmilllittleworth.com and we shall be in contact to take the deposit.

STARTERS



Goats Cheese Poached Pear Salad (v) (gf)

candied walnuts, spiced honey

Crispy Fishcakes (gf)

served with tarragon cream sauce, corn spring onion

Wild Mushroom Truffle Pate (v) (ve) (df) (gfo)

served with sliced croutons, crispy onions

Breaded Camembert Bites (gf)

served with cranberry sauce, dressed mixed leaves

MAINS



Roast Turkey Crown (gf)

served with roast potatoes, vegetables, pigs in blankets, yorkshire pudding, gravy, sausage stuffing

Venison Wellington

served with fondant potato, red cabbage, maple glazed baby carrots, red wine jus

Salmon en Croute

served with roasted herb new potatoes, spinach & leek, dill white wine veloutie

Nut Loaf Roast (v) (veo) (dfo) (gfo)

served with roast potatoes, vegetables, yorkshire pudding, vegetarian gravy, stuffing

DESSERTS



Treacle Tart (v)

served with clotted cream ice cream, ginger crumb

Cinnamon & Ginger Sticky Toffee Pudding (v) (gf)

served with

Christmas Pudding (v) (veo)

served with brandy custard or vanilla ice cream

Cheese & Crackers (v) (gfo)

Brighton Blue, Sussex Charmer, Brie, crackers, grapes, quince jelly, spiced tomato chutney

TO FINISH



English Breakfast Tea or Filter Coffee

Mini Mince Pie

(v) vegetarian (ve) vegan (veo) vegan option (gf) gluten free (gfo) gluten free option (df) dairy free (dfo) dairy free option

