

Christmas Day

Make this Christmas Day one to remember with an indulgent festive feast at The Windmill. Relax, celebrate and enjoy exceptional food and hospitality while we take care of the rest.

£89.95 per person

Starters

ROAST DUCK SALAD

Hoisin & plum dressing, Asian salad, roasted sesame & prawn cracker **gf**

CHICKEN LIVER & SPICED PLUM PATE

served with caramelized onion chutney & toasted sour dough

SALMON GRAVADLAX

Served with lemon & dill creme fraiche & pickles **gf**

KING PRAWN COCKTAIL

King prawns with boozy cocktail sauce, brown bread & butter **gfm**

GRILLED MUSHROOMS & ASPARAGUS

Vegan garlic butter, toasted sour dough & crispy kale **ve gfm**

SEARED SIRLOIN TATAKI

Tamari & ginger dressing & roasted sesame salad **gf**

Christmas Day Carvery

Enjoy a traditional Christmas Day carvery with a choice of premium roast meats or a plant based alternative, accompanied by all the festive trimmings. From golden roast potatoes and Yorkshire puddings to pigs in blankets, seasonal vegetables, stuffing and rich gravy, it's everything Christmas dinner should be.

HERB ROASTED TURKEY

Slow cooked turkey breast **gfm**

GLAZED GAMMON

Mulled wine glazed **gfm**

SLOW COOKED BEEF RUMP

Slow roasted in red wine & herbs **gfm**

SPICED VEGETABLE ROAST

Sweet potato, grilled vegetables, chickpeas **ve**

Alternatively, choose one of our chef's specials

HONEY & ORANGE SEA BASS FILLETS

With herby puy lentils, watercress & wholegrain mustard dressing **gf**

PAN FRIED PORK TENDERLOIN

Served with sage & garlic butter, crushed new potatoes & grilled asparagus **gf**

RIBEYE STEAK

Dauphinoise potatoes, tender stem broccoli & garlic & black pepper butter **gf**

Desserts

CLEMENTINE & PROSECCO TORTE

With vegan vanilla ice cream **ve gf**

BROWN SUGAR & RUM CHEESECAKE

With mint syrup

CHEESE BOARD

Selection of cheeses, crackers, onion chutney, grapes, apple & celery

STICKY TOFFEE PUDDING

With vanilla ice cream

CLASSIC CHRISTMAS PUDDING

With brandy sauce & vanilla ice cream

TERMS & CONDITIONS

Deposit & Pre-Payment - All bookings require a non-refundable £25 deposit per person within 7 days of booking with full pre payment by 1st of December

Bookings are considered provisional and not confirmed until a deposit payment has been received. Pre-payments are non-refundable but can be transferred to another date as per our cancellation policy
Cancellations - If cancelled before 14th December the full amount can be transferred for use on another date. If cancelled after 14th December a cancellation fee of £25 per person will be charged and the remaining balance can be transferred for use on another date up to 31st March 2027. Cancellation within 48 hours or no shows will be charged the full amount

Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unavoidable supply chain issues during December

Service Charge - All Christmas Day bookings will have a discretionary 12.5% service charge added to the final bill

Christmas Day

Kids Menu

£50 per child

Starters

HOUMOUS

Served with vegetable crudities **ve gf**

GARLIC BREAD

Toasted ciabatta with herby garlic butter **vg**

CHICKEN TENDERS

Breadcrumbs chicken breast served with ketchup dip

CALAMARI RINGS

Panko coated squid rings with garlic mayo

Christmas Day Carvery

Kids can enjoy their own Christmas Day carvery, with a choice of roast meat or a plant based alternative, served with all the festive favourites including roast potatoes, Yorkshire puddings, pigs in blankets, seasonal vegetables, stuffing and rich gravy.

HERB ROASTED TURKEY

SLOW COOKED BEEF RUMP

SPICED VEGETABLE ROAST **ve gfm**

GLAZED GAMMON

Kids favourites also available

CHEESEBURGER

Grilled beef burger with melted cheddar cheese, served with skinny fries & garden peas

FISH GOUJONS

Breadcrumbs fish fingers served with tartar sauce, skinny fries & garden peas

Desserts

CHOCOLATE BROWNIE

With vanilla gelato

STICKY TOFFEE PUDDING

With vanilla gelato

APPLE CRUMBLE STRUDLE

With vanilla gelato