

The
Windmill



CHRISTMAS

menus

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A £20 deposit per person is required for party bookings, and £50 per person for Christmas Day.
Visit our website for full terms & conditions.



CHRISTMAS DAY

£100 PER PERSON

STARTERS

Ham hock, chicken & pistachio terrine, pickled cucumber, buttered toast (gfo)

Rye Bay scallop, carrot purée, kale crisps, bacon crumb

Classic beef fillet tartare, hen's yolk, crostini (gfo)

Jerusalem artichoke & black truffle soup, artisan bread (v) (veo) (gfo)

MAINS

Lemon & thyme roast turkey, goose fat roast potatoes, cranberry & sage stuffing,
pigs in blankets, winter vegetables & gravy (gfo)

Pan-roasted monkfish, crushed royale potatoes, clams, samphire, saffron cream sauce (gfo)

30-day aged fillet of beef, goose fat fondant potato, roasted chestnut & pancetta Brussels sprouts,
red wine jus (gfo)

Chestnut mushroom & crown prince squash wellington, roast potatoes, cranberry & sage stuffing,
winter vegetables & gravy (ve)

*For the table: Clementine & hazelnut sprouts, caraway carrots, honey-roasted parsnips,
winter spiced braised red cabbage, cauliflower cheese*

DESSERT

Traditional Christmas pudding, brandy custard (v)

Amaretto crème brûlée, coffee shortbread (gf) (v)

Spiced winter fruit crumble, custard (gf) (veo)

Clementine & stem ginger tart, mince pie ice cream (gf) (v)

Artisan cheese plate +£5 per person

TO FINISH

Coffee and warm mince pies

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FESTIVE PARTY

£45 PER PERSON

STARTERS

Jerusalem artichoke & black truffle soup, artisan bread (ve) (gfo)

Parsnip, courgette & heritage carrot vegetable terrine (ve) (gfo)

King prawn & sorrel bruschetta, black olive sourdough

Ham hock, chicken & pistachio terrine, pickled cucumber (gfo)

MAINS

Lemon & thyme roast turkey, roast potatoes, cranberry & sage stuffing, pigs in blankets, winter vegetables & gravy (gfo)

30-day aged rump steak, truffle mash, bacon roasted Brussel sprouts, mulled wine jus (+£5 supplement)

Pan-fried hake, crushed royale potatoes, samphire, coconut & chilli broth (gf)

Chestnut mushroom & crown prince squash wellington, roast potatoes, cranberry & sage stuffing, winter vegetables & gravy (ve)

For the table: Clementine & hazelnut sprouts, glazed carrots, honey-roasted parsnips, and winter spiced braised red cabbage

DESSERT

Christmas pudding, brandy custard (v)

Clementine & stem ginger tart, mince pie ice cream (v)

Spiced winter fruit crumble, custard (gf) (veo)

Amaretto crème brûlée, coffee shortbread (gf)

Artisan cheese plate, spiced chutney & crackers + £5 per person