

Necton Windmill Christmas Dinner 2021

To begin...

Pan seared chicken livers, pancetta, sherry cream sauce, toasted sourdough

Prawn & crayfish salad with bloody Mary mayo

Fresh hot winter warmer soup, crusty bread

Stilton, walnut & apple pate, crostini

To follow...

Traditional roast Christmas turkey, Windmill pudding

Slow cooked pork belly, apple mash, mulled poached pear, wilted kale, pan juices

Chicken filled with thyme & savoury sausage stuffing, roasted carrot,
crushed chive potatoes

Seabass, potato rosti, wilted kale, lemon & chive cream

Wild mushroom & hazelnut pithivier, panache veg, pesto cream

For treats...

Traditional Christmas pudding, our brandy sauce

Chocolate & Bailey's mousse, Malteser crunch

Our fruit cheesecake

Hazelnut meringue Christmas tree with Tia Maria cream

Fresh filter coffee

£ 28.50 PP

£ 10 Deposit per person

Any allergies please bring to our attention, we will do our utmost to accommodate