

Festive Menu



2 COURSES £34.95 | 3 COURSES £39.95
from Thursday 14th November until Tuesday 24th December

Choices must be pre-ordered at least 4 days before booking date, £15 deposit per person to secure booking
please email bookings@windmilllittleworth.com or call 01403 710308 – thank you



Breaded Brie Wedges *v*

drizzled roquito honey & toasted pistachio nuts on a bed of mixed leaf salad

Walnut Pâté *vg with a gf option*

served with caramelised onion & toasted ciabatta

Ham Hock Hash *gf*

served with poached egg & hollandaise sauce



Traditional Roast Turkey Breast *gf available*

served with roasted potatoes & all the trimmings

Individual Venison Wellington

served with mustard mash, roasted chantenay carrots, buttered kale & a red current jus

Rolled Loin of Pork

with hutchings sausage meat stuffing, garlic & rosemary roasted baby potatoes, veg & apple velouté

Homemade Sussex Smokie

with natural smoked haddock in a cheese and leek sauce, topped with golden herb crumbs;
served with toasted ciabatta and dressed salad

Cranberry Nut Roast *v/vg with gf available*

served with all the trimmings



Christmas Pudding *vg available*

with brandy sauce

Christmas Crumble *gf & vg available*

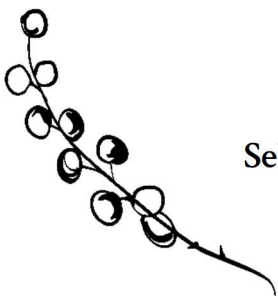
made with apples, cranberry & mixed spices served with custard

Salted Caramel & Chocolate Layered Pot *v*

served with homemade shortbread

Selection of Cheeses with Chutney & Crackers *£3 supplement*

shropshire blue, crunchy cheddar, austrian smoked, brie



please inform your server of food allergies intolerances or special dietary requirements at time of ordering