



Sunday Lunch

1 COURSE £14, 2 COURSES £18, 3 COURSES £22

TO START

- α *Homemade Soup of the day, crusty bread*
- α *Country Pork & duck pâté, plum & orange chutney, crusty bread*
- α *Tandoori roasted cod loin, kachumba salad, chilli & lime yoghurt*
- α *Half baked mature camembert, cranberry & balsamic relish, toasted nuts, garlic bruschetta (v)*
- α *Winter spiced pulled pork, maple & mustard, crudités, pancakes*
- α *Garlic buttered king Prawns, crab & cream cheese gratin, grilled ciabatta (£2 supplement)*

MAINS

- α *Traditional roast turkey breast, herb stuffing, pig in blanket, stock gravy*
- α *Roasted loin of pork, homemade herb stuffing, cider & sage stock gravy, crackling*
- α *Roasted topside of 'British Beef', homemade Yorkshire pudding, stock gravy*
- α *Herb crusted salmon fillet, wilted greens, lemon cream cheese, crayfish tails*
- α *Sweet potato, baby spinach & three cheese wellington, roasted vine tomatoes, white wine & parsley sauce (v)*

DESSERTS

- α *Windmill pantry Christmas pudding, brandy & stem ginger cream (n)*
- α *Vanilla poached apples & pears, Medjool dates, toasted pecans, champagne sorbet (gf/n)*
- α *Selection of cheeses, homemade chutney, celery, grapes & biscuits (£1 supplement)*
- α *Spiced brioche pudding, dark chocolate & whiskey sauce, vanilla pod ice cream*
- α *Cranberry & white chocolate cheesecake, blood orange, toasted almonds (n)*