

# CHRISTMAS FEAST

## STARTERS

Chicken liver parfait,  
winter pickles, quince jelly,  
sourdough toast

Roast celeriac soup,  
toasted chestnuts and seeds,  
sourdough toast (v)

Roast Crown Prince squash,  
beetroot, Brussel tops, lentils,  
orange and mixed seed salad (vg)

Severn and Wye smoked salmon,  
shallots, capers, parsley and lemon,  
sourdough toast

Suffolk salami and chorizo,  
winter pickles, olives,  
sourdough toast

## MAINS

All served with goose fat roast potatoes, honey roasted carrots & parsnips

Crown of English Rose turkey,  
pigs in blankets, bread sauce,  
Brussel tops and chestnuts

Spiced cider braised pork belly,  
crushed winter roots,  
Brussel tops, Bramley apple  
and rosemary sauce

Celeriac, Jerusalem artichoke  
and spinach pithivier, crushed  
winter roots, Brussel tops (vg)

Roast Scottish trout,  
creamed celeriac, fennel, leeks  
and gremolata

Slow cooked beef, star anise  
and parsnip suet pie, crushed  
winter roots, Brussel tops

## PUDDINGS

Christmas pudding, spiced syrup,  
brandy butter ice cream

Vegan chocolate brownie,  
dairy free yogurt, cranberries,  
hazelnuts, walnuts

Nutmeg panna cotta, orange and  
cranberries, cinnamon crumble

Blue Monday cheese, quince jelly,  
celery, seeded crackers

Spiced winter fruit Bakewell,  
clotted cream

**3 courses £35**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.




We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

Tables of 8 or more are subject to a discretionary service charge of 12.5%



The Windmill, Windmill Drive, Clapham Common, London, SW4 9DE | 020 8673 4578 | windmillevents@youngs.co.uk

**WINDMILLCLAPHAM.CO.UK**

 WindmillClapham  @WindmillClapham  @windmillclapham