

STARTERS

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

Severn & Wye smoked salmon, pickled cucumber, shallots, buttered campailou, capers, lemon Butternut squash, orange & chestnut soup, toasted sourdough (v) Quinoa, beetroot, avocado, brussel tops, watercress & pumpkin seed salad (v) (gf)

Pheasant, smoked ham & tarragon croquettes, apple & walnut salad, quince jelly

MAINS

All served with Winter greens, braised red cabbage, honey roasted carrots and parsnips

Pan roasted salmon, fennel, orange & watercress pearl barley, mixed herb gremolata Crown of English Rose turkey, goose fat roast potatoes, pigs in blankets, bread sauce, brussel tops, chesnuts

Award winning steak and mushroom pie, suet pastry, mash

Hampshire venison pie, pancetta, chestnut, wild mushroom, suet pastry, mash Market fish pie, salmon, haddock, crayfish, cheddar mash top

Filo pie, roasted butternut squash, chickpea, Yorkshire fettle, red pepper, mash (v) Turkey pie, Dingley Dell ham, cranberry, suet pastry, mash

Award winning steak and kidney pie, suet pastry, mash

PUDDINGS

Christmas pudding ice cream, chestnut crumble

Bramley apple & cranberry crumble, custard

Blue Monday, Lincolnshire Poacher, quince jelly, seeded crackers Pear, fig, honey & cinnamon tart, crème fraîche ice cream

Whisky treacle tart, clotted cream

3 courses £38

A discretionary 12.5% service charge will be added to your bill (v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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