



New Year's Day

To Start

Ham hock bonbons, homemade piccalilli, mustard mayo
Soup of the day with crusty bread (v)
Garlic, red wine, chicken liver parfait, Cumberland sauce, artisan toast
Trio of seafood, mixed leaf salad, crème fraiche

Main Course

From the carvery:

Glazed ham
Lancashire hotspot
Beef stroganoff

From the kitchen:

Wild mushroom risotto (v)
Oven roasted cod

All served with a selection of fresh seasonal vegetables, cauliflower cheese, roast potatoes, new potatoes & all the trimmings.

Desserts

Eton Mess
Sticky toffee pudding, vanilla ice cream
Treacle tart, clotted cream
Selection of ice cream & sorbet
Lancashire cheese board, fruit chutney, artisan biscuits (£3.95 supplement)
Freshly filtered coffee & mint

£19.95 per person
Children (Under 12) £10.95



Boxing Day

To Start

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Trio of seafood, mixed leaf salad, crème fraiche

Main Course

From the carvery:

Glazed Ham
Lancashire hotspot
Beef stroganoff

From the kitchen:

Wild mushroom risotto (v)
Oven roasted cod

All served with a selection of fresh seasonal vegetables, cauliflower cheese, roast potatoes, new potatoes & all the trimmings.

Desserts

Eton Mess
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Treacle tart, clotted cream
Selection of ice cream & sorbet
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Freshly filtered coffee & mint

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New Year's Eve

See in the New Year in style at the Windmill Tavern! Start off the night with a complimentary drink on arrival, indulge in a delicious "live" food buffet and dance the night away!

Hot Selection

Carved hog roast with a selection of accompaniments

Curry station – chef speciality curry selection

Selection of poppadoms, chutneys & pickles

Sticky barbeque ribs

Barbeque wings

Firecracker chicken

Cold Selection

Selection of Artisan breads, dips & oils

Fish section – king prawn Marie Rose

Whole carved salmon

Artisan meat board with pickles & chutneys

Lancashire cheese board

Desserts

Selection of sumptuous desserts from our dessert table

Tickets £35.00 per adult/7.30pm arrival





Christmas Festive Fayre

To Start

Soup of the day with crusty bread (v)
Garlic, red wine, chicken liver parfait, Cumberland sauce, artisan toast
Prawn cocktail, cos lettuce, smoked paprika, Marie Rose sauce
Breaded camembert, cranberry sauce, mixed leaf salad (v)

Main Course

Festive roast turkey, roast potatoes, sage & onion stuffing, pigs in blankets, turkey gravy
Slow cooked blade of beef, creamed potatoes, mushroom, onion & red wine sauce
Oven baked fillet of plaice, new potatoes, white wine & parsley sauce
Goat's cheese tart, caramelised onions, aged balsamic dressing (v)

All served with seasonal winter vegetables

Desserts

Traditional Christmas pudding, brandy sauce
Chocolate torte, white chocolate sauce, vanilla ice cream
Treacle tart, fresh double cream
Vanilla Crème brûlée, shortbread biscuit

Two courses £13.95

Three courses £16.95

