

Bronze Package

Starters

Wild Mushrooms

*with Garlic Crème Fraiche
& Toasted Sourdough*

Smoked Salmon Mousse

with Crispy Capers & Croutons

Ham and Parsley Terrine

with Apple Chutney & a Toasted Brioche

Haddock and Salmon Fishcake

with Tartare Sauce

Chicken Liver Pate

*with Truffle Butter, Sourdough
& Gherkin Relish*

Tomato, Basil, and Chilli Soup

Fish Soup

with Rouille & Croutons

Smoked Duck, Beetroot Relish

(supp £1.50)

Mains

Chicken Ballotine

*with Fondant Potatos, Seasonal vegetables,
Roasting Jus and stuffed with Chorizo*

Roast Topside of Beef

*with a Yorkshire Pudding, Seasonal Vegetables,
Roast Potatoes & Roasting Jus*

Roasted Lamb Rump

*with Braised Red Cabbage &
Dauphinoise Potatoes*

Pan fried Salmon

*with Roasted New Potatoes, Prawn
& White Wine Sauce*

Braised Beef

*with Horseradish Mash
& Roast Carrots*

Mushroom & Goat's Cheese Wellington

with Tomato Sauce

Chicken Supreme

*with Pomme Anna, Slow Cooked
Cabbage & Bacon*

Squash Ravioli

with Truffle Cream Sauce & Pine Nuts

Dessert

Apple Crumble

with Clotted Cream Ice Cream

Vanilla Cheesecake

with a Berry Compote

Double Chocolate Brownie

with Vanilla Ice cream & Hot Chocolate Sauce

Orange and Lemon Sponge

with Citrus Custard

Eton Mess

Toffee and Banana Sundae

Sticky Toffee Pudding

with Toffee Sauce

Weddings

AT THE WINDWHISTLE

Our delicious food, locally sourced where possible, is prepared freshly by our team of chefs for your big day.

For the Bronze package, please choose 3 starters, 3 mains and 3 desserts choices for your guests to choose from.

If there are any specific allergies or dietary requirements amongst your guests please do let us know and we'll be happy to adapt dishes to accommodate these.

