



Windy Harbour Christmas Fayre Menu 2026

Starters

Chef's Homemade Leek & Potato Soup

Creamy and delicious, served with a warm, crusty bread roll.

Chef's Pâté of the Day

Served with homemade onion relish, a fresh side salad, warm ciabatta slices and butter.

Brie Bites

Golden brie bites served with a fresh cucumber and tomato garnish and a tasty dipping sauce.

Classic Prawn Cocktail

Fresh prawns served in a creamy Marie Rose sauce.

Main Courses

Traditional Roast Turkey

Served with seasonal vegetables, homemade stuffing, cranberry sauce, crispy roast potatoes, creamy mashed potatoes and a rich turkey gravy.

Slow-Roasted Brisket of Beef

Locally sourced beef, slow-roasted until tender and served with a Yorkshire pudding, crispy roast potatoes, creamy mashed potatoes, seasonal vegetables and a rich, meaty gravy.

Fresh Salmon

Served with a delicate white wine sauce, seasonal vegetables, crispy roast potatoes and creamy mashed potatoes.

Mushroom, Brie & Cranberry Wellington

A delicious mushroom, Brie and cranberry Wellington, served with seasonal vegetables, crispy roast potatoes and creamy mashed potatoes.

Desserts

Traditional Christmas Pudding

Served warm with a rich brandy sauce.

Sticky Toffee Pudding

Served warm with creamy ice cream.

Chef's Delicious Cheesecake

Served with fresh cream and berries.

Chocolate Brownie

A rich chocolate brownie served with creamy ice cream.

2 courses £29.95 | 3 courses £33.95 per person

Includes tea or coffee with a mince pie.