



THE WINDMILL HOTEL

The Windmill offers a huge variety of food options which are served alongside a fully stocked bar. All our food offerings are bespoke to meet our guests needs and range from finger food buffets, to elegant three course dinner menus. We can even take things outside to our newly refurbished courtyard and provide sizzling BBQs and tantalising Hog Roasts.

(All options can be served either inside or outside)

THE WINDMILL BUFFET MENU

We offer a delicious buffet menu which can all be tailored to meet your individual needs.

SANDWICHES

A selection of freshly made sandwiches.

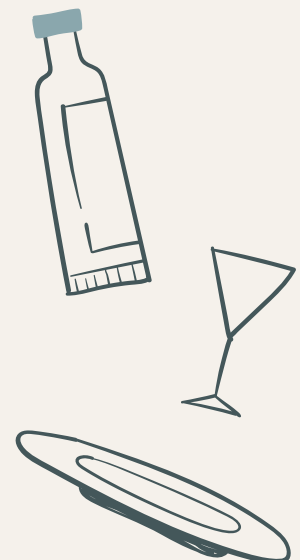
Please select four fillings from the following options:

Cheese | Ham | Egg | Tuna | Beef | Chicken

SAVOURIES

Please select three savouries:

Sausage Rolls | Pork Pie | Quiche | Chicken Goujons



CAKES

Please select **three cakes**:

Lemon Drizzle | Chocolate Swiss Roll | Victoria Sponge | Assorted Cupcakes

TEA AND COFFEE

PRICING

£10 per person
Minimum Price £150

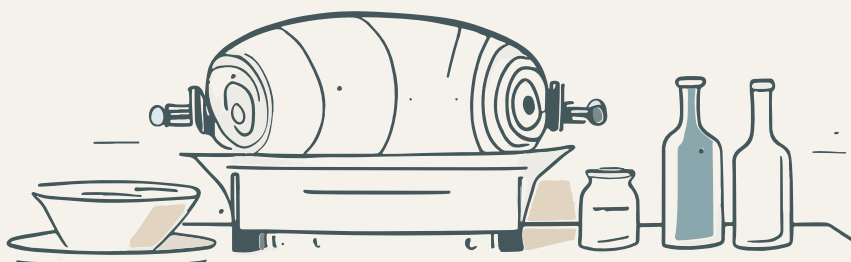


HOG ROAST

Our locally-sourced hog roasts are served hot straight from the spit and comes with freshly baked white and whole meal bread buns from a local bakery, homemade apple sauce and homemade stuffing.

PRICING

£540 for up to 50 people
Additional £10.80 per person for number over 50



BBQ

Our BBQ selection has a wide range of options available and is all **served with bread rolls** and a **selection of sauces**.

BBQ

Choice of 2 sausages

Selection of marinated chicken on the bone

Prime beef burgers with onions and Monterey Jack cheese or mozzarella

Selection of vegetarian options available on request

Choice of salads or sides

All options are available ***Gluten free*** on request

MENU SELECTION SAUSAGES

Lincolnshire | Plain Pork | Chilli | Cumberland | Beef

MARINADES

BBQ | Peri-Peri | Garlic and Herb | Chinese | Caribbean Jerk | Cajun

SALADS AND SIDES

Traditional Leaf Salad | Tomato Pasta | Coleslaw | Potato Salad | Caesar Salad

PRICING

£600 for up to 50 people

Additional £12 per person for number over 50



FINE DINING MENU

If you're looking for an elegant banquet, then look no further than our fine dining menu.

Please select **one starter, one main course with one potato option and one dessert** for all guests.

STARTER

Duck Pate, with Redcurrant Jelly and Melba Toast

Crab and King Prawn Cocktail, with Green Salad and Avocado

Soup Du Jour

Sweet Potato Tartlets, with Coconut Tzatziki (v)

Salmon and Asparagus Parcels, with Hollandaise Sauce

MAIN COURSE

Roast Chicken Breast, in a White Wine and Mushroom Sauce

Lamb Medallions, with a Mint Glaze

Salmon Fillet, with a Parsley and Lemon Cream Sauce

Braised Topside of Lincolnshire Beef

Lincolnshire Pork Sausages, with a Rich Onion Gravy

Mushroom and Leek Wellington (v)

(All Served with Seasonal Vegetables)

POTATO ACCOMPANIMENTS

Mint and Parsley New Potatoes

Mustard Mashed Potatoes

Duck Fat Roast Potatoes

Dauphinoise Potatoes

Mashed Potatoes

DESSERTS

Chocolate Torte, with Dennett's Vanilla Ice Cream

Homemade Tiramisu

White Chocolate Gateaux, with Dennett's Black Cherry Ice Cream

Lemon Curd Cheesecake, with Clotted Cream

Strawberry Eton Mess

PRICING

Groups 20 – 50 people

3 courses - £48 per person

2 courses £36 per person

Groups 50+

3 courses - £42 per person

2 courses £30 per person

SUPPLEMENTS

Tea, Fresh Filter Coffee, and Mint Chocolates (£2.50 per person)

Cheese Board (£7.50 per person)

TERMS AND CONDITIONS

All our menus are on a pre-order basis only with a non-refundable deposit to be paid to confirm the booking. Details to be agreed at the time of quotation.

For our Fine Dining Menu, Hog Roast and BBQ you will be invoiced directly by our catering partner ALS.

Where a minimum bar spend is applicable card details will be required to secure the booking. Payment will only be taken where the minimum bar spend isn't reached.