

Christmas Day & New Year's Eve

Bookings are required.

Please complete the booking form and return to The Windmill.

Christmas Day and New Year's Day bookings to be paid for in full by 1st December.

Christmas Fayre Menu

For the Christmas Fayre Menu, parties of 8 or more must pre-order and a deposit of £10 per head is required, deposits are non refundable.

Today's Date	_____
Booking Date	_____
No. of Guests	_____
Name	_____
Address	_____
Telephone	_____
Mobile	_____
Email	_____
Deposit	_____

Please tick the MENU A, B or C

MENU A		MENU B		MENU C	
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Please enter the quantity of each dish your party have chosen

Starters	A	B	C	D
Mains	A	B	C	D
Desserts	A	B	C	D

Call to book on 01625 574 222

CHRISTMAS & NEW YEAR 2017

DECEMBER DATES FOR YOUR DIARY

Friday 1st December - Acoustic Night with Rachael Green

Well, last time she brought the house down!! An eclectic mix from Rachael could end up with some Irish Sea shanties, certainly not one to be missed. From 7.30pm

Friday 8th December - Michigan

A Fantastic local band, sure to get the party in the swing. From 9pm

Friday 15th December - Silk Brass Band

The Band join us again for Christmas Carols aplenty From 7.30pm

Sunday 17th December - Windmill Panto Trip - £60 per person

Dick Whittingham @ The Opera House

Coach travel, Tickets, Carvery & party back at The Windmill.

Friday 22nd December - The Task

Our favourite band joins us for 'Mad Friday'!!

The lads will be belting out tunes from Stevie Wonder, Bruno Mars & Justin Bieber. From 9pm

New Years Eve - The Revs

Bringing in the New Year in style with The Revs, you name it, they play it!!

Food 7-9pm - Dancing till late.

OPENING TIMES

Christmas Eve	Bar 12 - 9pm	• Food 12 - 8pm
Christmas Day	Bar 12 - 5pm	• Food bookings only 12 - 2pm
Boxing Day	Bar 12 - 8pm	• Food 12 - 7pm
Wednesday 27th Dec	Closed	• Closed
New Years Eve	Bar 12 - Late	• Food 12 - 3pm & bookings only 7pm - 9pm
New Years Day	Bar 12 - 8pm	• Food 12 - 7pm

Christmas & New Year

2017

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The Windmill



Holehouse Lane • Whiteley Green • Macclesfield SK10 5SJ

01625 574 222

mail@thewindmill.info

www.thewindmill.info



CHRISTMAS FAYRE 2017 - Menu A

Spiced Butternut Squash & Sweet Potato Soup, Herb Sippets & Crusty Bloomer £5.50 - A

Chicken Liver, Garlic & Brandy Pate, Mulled Wine & Fruit Chutney, Crisp Toasts £7 - B

Goats' Cheese Hash Browns, Soft Poached Hen's Egg, Hollandaise Sauce £7 - C

Prawn & Crayfish Cocktail, Bloody Mary Sauce, Baby Gem, Brown Bread & Butter £7.50 - D



Roast Turkey with all the Traditional Trimmings £13.50 - A

Slow Braised Beef Brisket, Rocket Mash, Braised Shallots, Fine Beans & Rich Braising Liquor £14 - B

Sweet Potato, Red Pepper & Spinach Roulade, Lemon & Chive Cous Cous, Chunky Ratatouille £12 - C

Roast Cod Loin, Pancetta & Tomato Confit, Black Olive Tapenade & Roasted Baby Potatoes £16 - D



Traditional Christmas Pudding with Brandy Sauce £6 - A

Christmas Rocky Road, Salted Caramel Ice Cream & Chocolate Sauce £6 - B

Cranberry & Orange Crème Brûlée, Homemade Shortbread Biscuits £5.50 - C

Fine British Cheeses, Celery, Grapes & Chutney £9 - D

CHRISTMAS DAY 2017 - MENU B

Rich French Onion Soup, Blue Cheese Croute - A

Salmon Trio; Gin Cured, Smoked & Hot Smoked, Cucumber Pearls & Citrus Crème Fraîche - B

Slow Cooked Pork Belly, Parsnip Puree, Pickled Morels & Beetroot, Crisp Pancetta & Pancetta Crumb - C

Roast Portobello Mushrooms, Ricotta, Spinach, Pine Nuts & Pesto - D



Roast Turkey with all the Festive Trimmings - A

Fillet of Beef, Dauphinoise Potatoes, Wild Mushrooms, Spinach, Marrowbone Croquette & Rich Beef Jus - B

Whole Grilled Cornish Sole, Prawn Beurre Noisette, Samphire & Roasted New Potatoes - C

Pan Fried Gnocchi, White Wine, Peas & Cream, Lemon & Parmesan Gratin - D



Our Own Recipe Christmas Pudding & Brandy Sauce - A

Dark Chocolate & Raspberry Tart, Freeze Dried Raspberries, Vanilla Ice Cream & Hazelnut Brittle - B

Fine Selection of British Cheese, Celery, Grapes & Chutney - C

Caramelised Plum & Cassis Crumble, Brûléed Oranges & Crème Anglaise - D

£75 per adult - £40 per child under 12

NEW YEARS EVE 2017 - MENU C

Celebrate the New Year in style with a sumptuous three course gourmet dinner

Bookings are being taken from 7pm until 9pm.

The bar is open until late with live music from 'The Revs'.

Drinkers are welcome with no admission fee.

Smoked Haddock Chowder, Cheshire Cheese Scones - A

Fillet of Beef Carpaccio, White Radish, Rocket & Parmesan - B

Duck, Spring Onion & Cucumber Terrine, Vegetable Spring Roll & Hoi Sin - C

Thai Style Crab Beignets, Crisp Asian Salad & Sweet Chilli Sauce - D



Slow Cooked Lamb Shoulder, Minted Lamb Hash Cake, Glazed Baby Vegetables & Rich Lamb Jus - A

Roast Sirloin of Cheshire Beef, Goose Fat Roast Potatoes, Red Wine, Mushroom & Bacon Sauce - B

Baked Turbot Fillet, Cheshire Cheese Croquettes, Buttered Sugar Snaps, Lemon & Prawn Beurre Blanc - C

Thai Green Vegetable Curry, Fragrant Rice & Tempura Cauliflower - D



White Chocolate & Raspberry Cheesecake, Chocolate Tuille - A

Selection of Fine British Cheese, Celery, Grapes & Chutney - B

Festive Mess; Boozy Cherries, Crushed Almond Biscuits, Meringue, Berry Jus & Chantilly Cream - C

Pistachio Cake, Olive Oil, Glazed Rhubarb & Oranges, Vanilla Crème Fraîche - D

£60 per adult