

Christmas & Boxing Day 2011



The Necton Windmill

15 - 17 Mill Street

Necton

Swaffham

Norfolk

PE37 8EN

For all booking enquires please ring
01760 722057 or email
mail@thenectonwindmill.com

Christmas Fayre Lunch 2011 – Available 1st till 23rd December

To Start...

Fresh homemade soup
Refreshing mixed melon pearls soaked in a Tia Maria stock
Stilton apple & walnut pate
made to our own recipe, plated with crackers & chutney
Creamy garlic mushroom pot

To follow...

Roast Norfolk turkey with traditional trimmings
Roast loin of pork with sage & onion stuffing
Supreme of chicken pan fried with shallots finished with a pepper and brandy cream sauce
Baked salmon with grain mustard, finished with a parsley & white wine sauce
Stir fry of mixed vegetables and nuts, plated with rice and a sweet chili sauce

Seasonal vegetables & potatoes

To finish...

Christmas pudding with brandy sauce
Refreshing bowl of mixed fruit salad
Our homemade cheesecake with cream and coulis

Fresh filter coffee

£16.95 pp for 3 courses £11.95 pp for 2 courses

£5.00 pp deposit to retain booking



To Start...

Chilled natural smoked haddock and rice salad plated with a mild spiced dressing
Cold pressed pork and vegetable terrine arriving with a chutney pot
Fresh homemade winter soup
Classic prawn cocktail
Refreshing salad nicoise

To follow...

Roast Norfolk turkey with traditional trimmings
Pan fried pork fillet steaklet, pan fried with mixed peppercorn paste, rested over parsley potatoes
Chicken breast pan fried with shallot and forest mushrooms, finished with a rich stilton and port wine sauce
Roast supreme of salmon with shredded leeks and red onion, presented with fresh basil pesto
Large baked flat mushroom filled with chopped mixed vegetables, topped with goats cheese, placed on a pool of provencal sauce

Seasonal vegetables & potatoes

To finish...

Rich chocolate & Tia Maria mousse
Christmas pudding with brandy sauce
Our own homemade fruit cheesecake with coulis & cream
Banoffi waffle, topped with bananas in toffee sauce, finished with a scoop of caramel ice cream

Fresh filter coffee

£24.50 pp for 3 courses

£10.00 pp deposit to retain booking



Boxing day 2011

To Start...

Pan fried king scallops & king prawn splashed with mushroom essence
Forest mushroom and shallot tart, plated with a parmesan crisp
Roasted chestnut and leek soup
Classic prawn cocktail with balsamic dressing & lemon

To follow...

Slow roast belly of beef resting in a winter vegetable and red wine ragout
Filled breast of chicken with a leek, shallot and parsley stuffing, plated with a brazil nut and whiskey cream sauce
Pan fried pork fillet medallions with mixed forest mushrooms and red onion, topped with a pepper and brandy cream sauce
Roulade of plaice with creamed seasoned spinach, plated over a winter leek stew
Provencal vegetable pie baked with cheesy mash potato

Seasonal vegetables & potatoes

To finish...

Chocolate explosion, every chocoholics dream
My favourite, Lemon meringue pie
Apple and winterberry pie with crème anglaise
Fresh filter coffee

Fresh filter coffee

£29.50 pp for 3 courses

£10.00 pp deposit to retain booking

