

Christmas at...



WINDY HARBOUR

RESTAURANT | EVENTS | ACCOMMODATION

2024

Tel: 01457 853107 enquiries@windyharbour.co.uk

Woodhead Road, Glossop, Derbyshire, SK13 7QE

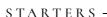
www.windyharbour.co.uk











CHEF'S HOMEMADE VEGETABLE SOUP

Made with local seasonal vegetables, creamy and delicious, served with warm bread roll

LUXURIOUS CHICKEN LIVER PATE

Served with homemade onion relish, side salad with warm Ciabatta rounds and butter

AVOCADO & PRAWNS COCKTAIL

Fresh ripe avocado filled with a mix of fresh prawns, potato, celery and chopped avocado.

Mixed in a light mayonnaise, topped with a Marie-Rose sauce

& finished with two delicious king prawns.

BRIE BITES

Breaded Brie, deep fried and served on a bed of cucumber, tomatoes and a sweet chilli dip.

—— MAINS ——

TRADITIONAL ROAST TURKEY

Served with seasonal vegetables, homemade stuffing, roast potatoes and parsnips with turkey gravy.

TRADITIONAL ROAST BEEF

Locally produced beef, served with a Windy Harbour famous giant Yorkshire pudding, roast and mashed potatoes, seasonal vegetables and beef gravy.

FRESH SALMON

Fresh Salmon Steak, pan fried and served with a creamy dill sauce, roast and mashed potatoes, seasonal vegetables and roast parsnips.

VEGETABLE & STILTON BAKE

Steamed vegetables in a rich Stilton sauce topped with creamy, cheesy mashed potatoes, served with roast potatoes and roast parsnips.

All main courses served with seasonal vegetables

——— DESSERTS —

TRADITIONAL CHRISTMAS PUDDING

Served with warm brandy sauce

HOMEMADE PANACOTTA

served with mixed berries

CHOCOLATE BROWNIE

Served with fresh cream or ice cream

COFFEE & MINCE PIE TO FINISH

2 COURSES £26.95 | 3 COURSES £29.95pp

TUESDAY 26th NOVEMBER - THURSDAY 19th DECEMBER

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS, FOOD INTOLERANCES OR ALLERGIES.

*£10 per person non-refundable booking fee required at the time of booking. Balance to be paid 1 week before booked date.

PRE-ORDERS REQUIRED













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Christmas Day | £84.99pp WEDNESDAY 25th DECEMBER

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS, FOOD INTOLERANCES OR ALLERGIES.

*£25 per person non-refundable booking fee required at the time of booking.

Balance to be paid 2 weeks before booked date.

PRE-ORDERS REQUIRED

