The Olde Windmill Inn - Great Cressingham

Running From: Monday, 23rd November- Thursday 24th December 2026
& 2nd January -10th January 2027 -
(Menu must be pre-ordered before booking date)

~Christmas Party Menu 2026~

Maple Roast Pumpkin and Parsnip Soup
Served with crusty bread & butter.

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Spicy Crab and Cod Fishcakes
Crab and cod fishcakes mixed with seasoning and a hint of chilli, then pan-fried.
Served with a siracha mayonnaise dip, mixed salad and fresh lemon.

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Breaded Brie Wedges
A festive classic, with gooey wedges of brie in a light breadcrumb coating.
Served with mixed salad and cranberry and onion chutney.

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Parisienne Mushroom, Onion & Raclette Tartine
A crisp piece of toasted sourdough, topped with caramelised onions and sauteed mushrooms in French brandy with fresh thyme, topped with melting raclette cheese, fresh rocket & balsamic drizzle.

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Moroccan Spiced Salmon Fillet
A succulent piece of salmon fillet marinated in a blend of Moroccan spices, tomato and coriander, grilled and served with a mixed salad, saffron infused rice & roasted pepper and harissa sauce. With fresh lemon.

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Traditional Roast Turkey
Served with a chipolata sausage, home-cooked stuffing, Yorkshire pudding, roasted potatoes, carrots & parsnips, a selection of vegetables, braised red cabbage, gravy and cranberry sauce.

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Christmas Steak with Port & Redcurrant Sauce
(Supplement Price: £4.50) – N.B. Steak can be interchanged with another- please check for pricing change.
A succulent piece of 8oz sirloin, grilled to your liking, topped with a slice of melted stilton, & slow-cooked port, shallot and redcurrant sauce. Served with a selection of seasonal vegetables, skinny fries and onion rings.

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Slow-Cooked Maple, Mushroom and Bacon Stuffed Pork
A thick slice of pork loin, stuffed with a maple, mushroom and bacon filling. Served with creamy mashed potato, rich onion gravy and a selection of vegetables & braised red cabbage.

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Indian Spiced Roasted Vegetable Pie
A shortcrust pastry pie filled with spiced roasted vegetables, lentils, chickpeas and spinach in a rich sauce.
Served with mixed salad, masala spiced mayonnaise dip & pan-fried baby potatoes.

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Traditional Christmas Pudding
Served with brandy sauce & fresh orange

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Cinnamon Spiced Honey & Apple Sponge Pudding
A rich sponge pudding with cinnamon spiced apples cooked in honey. Served with crème anglaise custard.

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Raspberry Ripple Pavlova
Raspberry ripple meringue nest filled with whipped cream, raspberry coulis, fresh raspberries & lemon curd.

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Winter S'Mores Ice-Cream Sundae
A mix of chocolate and marshmallow ice-cream, chocolate sauce, crumbled biscuit, and gooey toasted marshmallow. Topped with whipped cream & hot chocolate sauce for pouring

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One Course: Main Course Only - £17.95
Two Course: Starter & Main OR Main & Dessert - £24.95
Three Course: Starter, Main & Dessert - £31.95

Add on Freshly Brewed Coffee or Twining's Tea with festive mince pie. £4.95
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