

THE MILLER'S ROOM



THE WINDMILL
CHATHAM GREEN



[The original Windmill Roundhouse]



THE WINDMILL CHATHAM GREEN



Nestled in the countryside, The Windmill Chatham Green has been an important part of life in the hamlet and surrounding areas since 1829 when the windmill ground wheat and provided the hamlet with freshly baked bread.

THE MILLER'S ROOM



Quintessentially British, The Miller's Room reflects the original character and features of the windmill with imposing wooden beams and a unique, round room with heavy wooden tables.

Seating a maximum of 30 people, The Miller's Room is perfect for a variety of celebrations and private events. Choose from a luxurious three course menu which includes tea & coffee.





A creative menu which changes with the seasons and respects our local produce and ingredients. A variety of elevated classics, the dishes at The Windmill Chatham Green showcase excellent British cooking which has been modernised and revitalised.



THE MILLER'S ROOM

PRIVATE DINING SAMPLE MENUS

WEEKDAYS & SATURDAY

Starters

- Shalford pork & chorizo Scotch egg, mustard mayonnaise
- English beetroot, goat's cheese, pear, pine nuts (v)
- Native lobster raviolo, cognac bisque (£3 supplement)

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Main Courses

- Essex lamb rump, potato dauphinoise, minted jus
- Pan fried sea bream, French style peas, air dried ham celeriac
- The Windmill Smoked Applewood macaroni, brioche crumb (v)
- 8oz dry aged fillet of beef, The Windmill chips, Béarnaise (£8 supplement)

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Puddings

- Belgian chocolate fondant, pistachio ice cream
- White chocolate crème brulee, passion fruit
- British cheese selection, grapes, artisan biscuits chutney (£2 supplement)

Freshly brewed coffee, tea

£38 per person

SUNDAYS

Starters

- Shalford pork & chorizo Scotch egg, mustard mayonnaise
- English beetroot, goat's cheese, pear, pine nuts (v)
- Pea & mint soup, crispy egg (v)

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Main Courses

- Roast dry aged prime rib of beef, Yorkshire pudding, red wine gravy
- Slow cooked free-range chicken breast, Yorkshire pudding, gravy
- Roasted rump of Essex lamb, Yorkshire pudding, red wine gravy (£4 supplement)

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Puddings

- Belgian chocolate fondant, pistachio ice cream
- White chocolate crème brulee, passion fruit
- Three British cheese selection, grapes, artisan biscuits, chutney

Freshly brewed coffee, tea

£32 per person

NO ROOM HIRE

Please note: These are sample menus and are subject to change on the day. A pre-order will be required at least 48 hours in advance of the event.

Dishes may contain traces of nuts. If you suffer from any allergies, please make us aware when you order and we will do our best to accommodate. Please note there may be a wait during busy periods as all food is cooked to order. All prices inclusive of VAT.

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