



INTRODUCING

Head Chef Daniel Woodhouse

Welcome to Caleys Brasserie at the Macdonald Windsor Hotel, where our passion is all about the best quality ingredients and preparing the perfect dish, whilst adding an innovative twist to your dining experience. Chef Daniel Woodhouse has added some delicious and fresh new flavours on our new menu and uses the best quality ingredients from around the United Kingdom.

Daniel's career has progressed over 23 years against a backdrop of delivering excellence in a range of high-end, fine dining and Michelin establishments. He is customer and quality focused with an emphasis on continuous professional development.

BREAD

Homemade Focaccia served with butter, olive oil and balsamic vinegar £4.00

STARTER

Deep Fried Pigs Head, Sweet Pickled Bok Choy, Roast Garlic Mayo & Oriental Dressing £8.00

Salmon & Soft Herb Raviolo Made with Squid Ink Pasta, Confit Heritage Tomatoes & Pesto £12.00

Miso and Honey Glazed Aubergine, Baba Ghanoush & Goats Cheese Mousse £8.00

Smoked Mussel Soup, Chive Cream & Focaccia Bread £7.00

Grilled Cornish Mackerel, Warm Baby Gem, Tapenade Tuile & Sauce Vierge £9.00

MAIN COURSE

Roast Loin of Lamb, Pomme Anna, Charred Sweet Corn, Spring Onion & Pastilla £22.00

Baked Sea Trout, Marinated Cucumber, Tomato Fondue, New Potatoes & Herb Veloute £20.00

Beetroot Cured Beef Fillet with Fresh Peas & Pomme Parisienne £27.00

Pan Fried Wild Hake, Risotto of Leek, Chorizo & Samphire £19.00

Grilled Goats Cheese, Pomme Dauphine, Fresh Figs, Green Beans, Toasted Walnuts & Truffle Honey £17.00

JOSPER CHARCOAL GRILL

All Our Prime Cut Steaks are served with Grilled Cherry Tomato, Portobello Mushroom and a Choice of Thin Cut Potato Fries or Hand Cut Potato Wedges

Sirloin 220g £28.00

Fillet 200g £34.00

Sauces – Béarnaise, Peppercorn or Blue Cheese £3.00

Scottish Prime Beef Burger and Thin Cut Potato Fries £15.00

SIDES

Garlic Mushrooms	Tenderstem Broccoli	£4.00
Green Beans	Apple & Watercress Salad	
Coleslaw	Hand Cut Potato Wedges	
Caesar Salad	Thin Cut Potato Fries	

DESSERT

Macerated English Strawberries, Pistachio Frangipane, Pistachio Cream & Burnt Swiss Meringue	£9.00
Apple 'Tart Tatin', Butterscotch Sauce & Fudge Ice Cream	£9.00
Poached Peaches with Almond Macaroon & Caramelised Almonds	£12.00
Frozen Passion Fruit Chiboust, Caramel Chocolate Mousse, Chocolate Soil & Passion Sauce	£9.00
British Farmhouse Cheeses, Quince Paste & Crackers	£12.00
Mixed Ice Cream	£7.00
Homemade Chocolate Truffles	£4.00

SPECIALTY COFFEE AND TWININGS TEA

Tea – Earl Grey, Darjeeling, Assam, Green tea, Jasmine, Oolong, Chamomile	£4.55
Cappuccino	£5.00
Americano	£4.00
Latte	£5.00
Single Espresso	£3.00
Irish Coffee	£8.00
Baileys Coffee	£8.00

ALLERGEN STATEMENT

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks

FOOD PROVENANCE STATEMENT

We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.

Updated November 2018



A HISTORY

The Macdonald Windsor Hotel is proud to occupy one of Windsor's most iconic and much loved buildings.

Situated in the shadow of Windsor Castle, the first evidence of the building's history, and its long association with the Caley family, dates back to 1826. Having already established a successful dressmaking shop in different premises, Mrs Maria Caley was awarded the honour of a Royal Warrant in 1818 by Queen Charlotte and became 'Milliner to Her Majesty'. Her son, John William Caley, then moved the business to its current location on the High Street where both his sons later became partners and by 1853 were trading alone as Caley Brothers.

Windsor prospered during the reign of Queen Victoria and in 1866 the Caleys gradually added more departments. By 1907, at the peak of its prosperity, the business continued to expand into neighbouring premises and employed over 170 staff. However, by the end of the First World War, the business had declined and was sold in 1919 to American, H. Gordon Selfridge, who had founded the Oxford Street department store 10 years earlier.

In 1940 the Selfridge family sold its provincial stores to the John Lewis Partnership who expanded the shop further into adjoining premises and in 1953 rebuilt the High Street frontage in approved Georgian style. By this stage the shop occupied five and a half High Street buildings and its considerable charm offered a unique place in which to shop.

The Royal tradition continued as Caleys achieved two further warrants, one from Her Late Majesty the Queen Mother in 1948, and the other from Her Majesty the Queen, which it was awarded in 1955. The smallest of the John Lewis department stores and one of the oldest, Caleys ceased trading in July 2006.

Macdonald Hotels opened the 120 bedroom hotel on September 13th 2010. The hotel is designed by Amanda Rosa. This is the latest addition to Macdonald Hotels & Resorts' portfolio. The building is mainly new build, retaining many of the original features in the listed section of the building.

The ground floor is named Caley's Lounge in recognition of its past.