

THE  
WINDMILL

# MOTHER'S DAY

At The Windmill

**2 COURSES £35 / 3 COURSES £40**

## STARTERS

### LEEK & POTATO SOUP

Pancetta crumb GF\*

### DUCK LIVER PATE

Orange marmalade, toasted brioche

### KING PRAWN GRATIN

Gruyere, parmesan, white wine sauce, crostini

### BRAISED BEEF SHIN CROQUETTES,

Red wine jus, crispy shallots

### ROSEMARY AND HONEY CAMEMBERT

Onion chutney, artisan bread

### BRUSCHETTA

Heirloom tomato and burrata, herb oil

## MAIN COURSE

### LEG OF LAMB

Yorkshire pudding, roast potatoes, mash, root veg, buttered greens

### ROAST CHICKEN SUPREME

Caerphilly cheese and leek sauce, dauphinois potato, roast carrot, tender stem broccoli

### BRAISED BEEF BOURGUIGNON

Mash, pearl onion, pancetta, roasted carrot

### STRIPLOIN OF BEEF,

Yorkshire pudding, roast potatoes, mash, root veg, buttered greens

### PAN SEARED SEABASS

Parsnip puree, garlic buttered baby potatoes, heirloom tomatoes, olives, buttered greens

### TRUFFLE GNOCCHI

Served with broccoli, finished with Parmesan V\* GF\*

## DESSERT

### STICKY TOFFEE PUDDING

Butterscotch sauce, honeycomb ice cream, custard

### CHEESEBOARD

Selection of British cheese, crackers & chutneys

### APPLE COMPOTE

Golden biscuit crumb, caramel drizzle, custard

### FRUITS OF THE FOREST CHEESECAKE

Chambord mixed berry medley

Food allergies or intolerances. Our menu is prepared in a kitchen where nuts, gluten, dairy and other allergens may be present. For further information please speak with a manager to find out how we may be able to adapt our menu to suit your needs. A 10% discretionary service charge is added to all bills.