

THE  
WINDMILL

# Easter Menu

2 COURSES £35

3 COURSES £40

## STARTERS

### **SPRING VEGETABLE & HERB SOUP**

Served in a large tureen, crusty bread, olive oil

### **SMOKED SALMON**

Smoked salmon, citrus cream cheese, bruschetta, pickled cucumber

### **HOT CROSS CHEESE FONDUE**

Mature cheddar, brie, spiced fruit chutney, warm hot cross style rolls

### **CHICKEN LIVER PATE**

Sticky red onion chutney, warm toasted crostini

## MAIN COURSE

### **TRADITIONAL ROAST LAMB**

Slow-roasted lamb, rich lamb jus, mint sauce

### **ROAST BEEF & RED WINE JUS**

Served with yorkshire puddings & pan gravy

### **LEMON & HERB ROAST CHICKEN**

Golden roast chicken, garlic, thyme, natural roasting juices

All Roasts Served With: Crispy Roast Potatoes, Honey Glazed Carrots & Parsnips, Buttered Seasonal Greens, Cauliflower Cheese, Gravy, Sauces

### **VEGAN SPRING VEGETABLE WELLINGTON**

Seasonal vegetables, lentils, herbs, wrapped in crisp pastry

### **PAN ROASTED SEABASS**

Roasted red pepper sauce, crushed new potatoes, roasted carrot, butter greens, herb oil

## DESSERT

### **TRADITIONAL BREAD & BUTTER PUDDING**

Spiced custard, Vanilla Cream

### **LEMON TART**

Raspberry Coulis, light, fresh & perfectly sharp

### **CHOCOLATE EASTER NEST BROWNIES**

Rich chocolate brownies, mini eggs

### **FRESH FRUIT & BERRY PLATTER**

Served with dairy-free sorbet

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.