

THE
WINDMILL
FATHERS DAY MENU

2 Course - £27 3 course - £32



TO START

SALT AND PEPPER SQUID

Crispy salt and pepper squid, delicately spiced and golden fried, fresh citrus

GOATS CHEESE BRUSCHETTA

Creamy goat's cheese, ripe tomatoes, finished with fresh herbs, olive oil

BLACK PUDDING BUBBLE

Black pudding, crispy bacon, bubble & squeak, poached egg & rich peppercorn sauce

LAMB KOFTA

Warm pitta bread, tzatziki

BROCCOLI & STILTON SOUP

Warm bread roll, Whipped butter

MAIN COURSE

CHOICE OF:

ROASTED RUMP, HONEY HAM, CHICKEN, LAMB, VEGAN WELLINGTON SLICE

All Roasts Served With: Crispy Roast Potatoes, Honey Glazed Carrots & Parsnips,
Buttered Seasonal Greens, Creamy Mash, Gravy & Yorkshire Pudding

ROASTED COD LOIN

Buttered spinach, fondant potato, white wine creamy sauce

GRILLED PORT CHOP

Sautéed new potatoes, buttered broccoli, apple cider sauce

FILLET STEAK

Chunky chips, grilled tomato, flat mushroom, onion ring (£20 supplement)

VEGETARIAN LASAGNE

Dressed salad, garlic bread

TO START

CHOCOLATE BROWNIE

Vanilla ice cream

STICKY TOFFEE PUDDING

Butterscotch sauce, Vanilla Ice Cream

LEMON TART

Sicilian lemon meringue tart, cream

HOMEMADE BANOFFEE PIE

Pouring cream

SELECTION OF ICE CREAM

Vanilla, chocolate, strawberry

