

The Windmill

Mother's Day Menu

Sunday 22nd March 2020

3 courses £35 per person

To Start...

GOAT CHEESE

Honey Roasted Beetroot, Goat Cheese Mousse, Candied Walnuts, Seed Crackers **V**

CAMEMBERT

Whole Baked Camembert with Garlic & Thyme, Apple Chutney, Warm Baguette **V**

SCALLOPS

Hand Dived Roasted Scallops, Sweetcorn Puree, Black Pudding, Pancetta & Charred Sweetcorn
(Supplement £7)

TERRINE

Smoked Chicken & Ham hock Terrine, Quince Jelly, Pickled Mushrooms, Apple Chutney

SALMON

Salmon Gravlax, Avocado Puree, Blood Orange Gel, Caviar & Horseradish Cream

SOUP

Sweet Potato Soup, Garlic Croutons, Mascarpone **V**

V Vegetarian Dishes **ⓧ** Vegan Dishes
♥ Denotes dishes that are low in cholesterol, salt & fats **GF** Gluten Free

*Because The Windmill only uses ingredients in their prime, the menu can change as often as the weather they're grown in- please be understanding if something is unavailable. Additionally, please speak to one of our front of house team when ordering as we are happy to adapt dishes as required. To the best of our knowledge, no genetically modified ingredients are used in our cooking.
All Prices are inclusive of 20% VAT. A discretionary service charge of 10% will be added to your bill.*



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To Follow...

BEEF

Roast Sirloin of Beef served with Buttered Red Cabbage, Swede Mash
East Hall Farm Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce

SHOULDER OF PORK

Roast Shoulder of Pork, Served with Buttered Red Cabbage, Swede Mash
East Hall Farm Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce

SHOULDER OF LAMB

Braised Shoulder of Salt Marsh Lamb served with Buttered Red Cabbage, Swede Mash
East Hall Farm Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce

ROASTED SPATCHCOCK CHICKEN

Roasted Spatchcock Chicken served with Buttered Red Cabbage, Swede Mash, East Hall Farm
Vegetables, Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce

SEA BASS

Pan Fried Fillet of Seabass, Roasted Fennel, Sautéed Potatoes, Mussels & Langoustine Bisque

FISH & CHIPS

Deep Fried Whitstable Bay Beer Battered Fish, Triple Cooked Chips, Crushed Minted Peas,
Tartar Sauce

GNOCCHI

Home Made Gnocchi, Wild Mushrooms, Kale, Parmesan, Truffle Oil

Side Dishes All at 3.75

Cider Roasted Baby Carrots & Parsnips
Hand Cut Triple Cooked Chips
Thin Chips
Roasted Red Pepper Macaroni Cheese ⑤

Grilled Sweet Potatoes, Cilantro & Lime Dressing
Cauliflower Cheese
Braised Red Cabbage
Tender stem Broccoli with Chilli & Garlic

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To Finish...

TART

Treacle Tart, Buttermilk Ice Cream

CHOCOLATE

Dark Chocolate Tart, Raspberry Gel, Chocolate Soil, Chantilly Cream

CRUMBLE

Apple & Rhubarb Crumble, Vanilla Custard

STICKY TOFFEE

Sticky Toffee Pudding, Butterscotch, Vanilla Ice Cream

ICE CREAM & SORBET SELECTION

Please ask one of our Team for Today's Selection of Home Made Ice Creams...

Choice of Coffee served with Home-made Sweets 3.75

Liqueur Coffee All at 7

Dessert Wine...

Moscato, Maculan, Dindarello, Veneto, Italy 6 gls

Sauternes, La Fleur D'or, France 7 gls

Tokaji 'Cuvee Sauska, Hungary 2003 (50cl bottle) 50 btl

Fortified

Taylor's LBV 5

Madalena Vintage Port 1996 16

Cuesta Fino Sherry 4

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Children's Menu...

Fish Goujons, Chips, Peas 7

Ham, Egg & Chips 8

Beef Burger, Lettuce, Tomato, Fried Onions & Chips 8

Macaroni Cheese 5

Mini Roast Beef, Traditional Vegetables 9

Grilled Chicken Strips, Chips, Peas 7

We have a wide range of ice creams available made fresh daily 5

We can make most dishes from the main menu smaller and simplify it to meet the children's requirements

Join Us...

EXPRESS LUNCH

SERVED MONDAY TO FRIDAY 12 - 3PM

2 COURSES 15

3 COURSES 17

TUESDAY STEAK NIGHT

SERVED 5.30-9.30PM

STEAK FOR 2 & CARAFE OF WINE

£28 FOR TWO PEOPLE

WELLINGTON WEDNESDAY

SERVED 5.30-9.30PM

BEEF WELLINGTON FOR 2 & CARAFE OF WINE 48.00

THURSDAY NIGHT

SERVED 5.30-9.30PM

FISH & CHIPS FOR £7.50

SUNDAY BRUNCH

Midday – 5.30pm

ROAST FROM 16

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