

# The Windmill Set Menu

## Soup (V)

Chef's choice of homemade soup served with crusty bread and butter

## Bruschetta (V)

Lightly toasted bloomer loaded with our homemade citrus, tomato and herb salsa, topped with goat's cheese

## Aromatic Duck

Shredded duck served on mixed leaves, diced cucumber and spring onions, drizzled with Hoi Sin sauce

## Deep Fried Brie

Fried until golden brown, served on a bed of mixed leaves with caramelised red onion chutney

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## Chicken Supreme

Served with a creamy mushroom sauce, new potatoes, and wilted spinach

## Stuffed Red Pepper (V)

Filled with couscous vegetable salad, topped with feta cheese and baked. Served on a bed of mixed leaves and drizzled with balsamic glaze

## 8oz Rib-eye Steak

Prime British rib eye, cooked to your liking and served with chips, grilled tomato, onion rings and salad garnish

## Steamed Salmon

Drizzled with a lemon and dill dressing, served with Champ mash and wilted spinach

## Pork Belly

Served with cider and mustard braised apples and tarragon crushed potatoes

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## Sticky Toffee Pudding

## Lemon Cheesecake

## Chocolate Torte

## Snickers Cake (Gluten Free)

£24.95

T&C's. Set menu for parties of 15 or more. Please note that these are set menus and therefore cannot be mixed with other menus and must be pre-ordered at least a week in advance. Private hire functions may be restricted during peak trading times. Room hire charges may apply. Service not included, any gratuities are at your discretion.