



**The Windmill**

## **SUNDAY LUNCH MENU**

### **STARTERS**

**Homemade Soup of the day** *with artisan bread*

**Creamy Garlic Mushrooms** *with blue cheese crouton*

**Chicken Liver Pate** *served with Melba toast*

**Prawn Cocktail** *classic with Marie Rose sauce*

### **MAINS**

#### **SUNDAY ROAST**

**Roast Sirloin or Pork Loin** *with crackling or Veggie Roast served with roast potatoes, new potatoes, root veg mash, cauliflower cheese and stock pot gravy or veggie gravy*

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#### **SALMON WITH A GARLIC PARSLEY SAUCE**

*Grilled Salmon fillet in a sauce, served with seasonal vegetables & a choice of chips, new potatoes or mash.*

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#### **CHICKEN BALLANTINE**

*Succulent breast fillet, stuffed with French Brie and wrapped in Parma ham served with a choice of hand cut chips, mash or new potatoes and seasonal veg & a creamy garlic mushroom sauce*

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#### **PEA, SPINACH & PARMESAN RISOTTO**

### **DESSERTS**

*Choice of dessert from the desserts board*

**2 Courses £15.95 - 3 Courses £19.95**