

NEW YEAR'S EVE AT THE WINDMILL

80.00 per person

ON ARRIVAL

Leslie's Gold NV

TO START

Beetroot cured salmon, beetroot relish, lemon gel, pickled shallot, kohlrabi, wasabi cream

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Wild mushroom arancini, tomato ragù, parmesan, truffle oil

MAINS

Herb crusted rack of lamb, parsnip purée, chorizo dauphinoise potato, kale, minted jus

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Pan-roasted halibut, buttered spinach, fondant potato, mussels, clam & lobster bisque

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Butternut & sage ravioli, sautéed wild mushrooms, truffle oil, parmesan

DESSERT

Peanut butter, chocolate mousse, meringue, honeycomb, raspberry coulis, chocolate soil

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Dark chocolate fondant, chestnut ice cream

TO FINISH

Cheese board, chutney, homemade crackers, grapes

www.thewindmillhollingbourne.com | [@thewindmillhollingbourne](https://www.instagram.com/thewindmillhollingbourne)

If you suffer from allergies, please let a member of staff know before ordering. We offer gluten-free and vegan options. A discretionary service charge of 10% will be added to your bill.