

# 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

*Pair with Liberty's Bacchus 2023*

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Wild mushroom arancini, tomato ragù, parmesan truffle oil

*Pair with Skye's Chardonnay 2022*

## MAINS

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

*Pair with Luke's Pinot Noir 2023*

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

*Pair with Skye's Chardonnay 2022*

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

*Pair with Nannette's Rosé 2023*

## DESSERT

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

*Pair with Leslie's Gold NV*

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Dark chocolate fondant, chestnut ice cream

*Pair with Leslie's Rosé NV*

## TO FINISH

Cheese board, chutney, homemade crackers, grapes

*Pair with Luke's Pinot Noir 2022*

[www.thewindmillhollingbourne.com](http://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.*