

VALENTINE'S DAY AT THE WINDMILL

Friday 14th & Saturday 15th February

Three-courses & a glass of Balfour Leslie's Gold NV | 50.00 per head

TO START

To share - raspberry shallot vinegarette oysters (gf)

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Pan seared scallops, parsnip purée, crispy chorizo, shaved parsnip (gf)

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Salt baked beetroot & cream cheese terrine, seaweed crostini (ve/gfo)

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Venison tartare, confit egg yolk, parmesan crisps, crispy capers

MAINS

To share - 38 day dry aged beef wellington, creamed mash potato, buttered tenderstem & Lukes Pinot Noir jus (6.00 per person supplement)

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Pan-seared sea bass, confit garlic dauphinoise, mussels, samphire & Liberty's Bacchus cream sauce

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Pan seared king oyster mushroom, garlic & thyme crumb, thyme gnocchi & spiced vine tomato sauce (ve)

DESSERT

To share - Chocolate assiette, white and dark chocolate brownie, white chocolate mousse, chocolate fondant

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Lavender crème brulee, shortbread

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Salted caramel cheesecake, Leslie's Gold NV strawberries (ve/gf)

PETIT FOUR

Milk & white chocolate dipped strawberries

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.