

# Mother's Day

## MENU

### STARTERS

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#### **HOMEMADE TOMATO AND RED PEPPER SOUP**

Served with warm bread roll – G/F

#### **THE CLASSIC PRAWN COCKTAIL**

served on a bed of iceberg lettuce, diced tomato and cucumber  
finished with a Marie rose sauce.

#### **CARAMELISED RED ONION TART**

Gratinated with goats' cheese & salad garnish.

#### **POTTED BEEF**

Served with toast, salad, and caramelised onion chutney.

### MAINS

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#### **ROASTED SIRLOIN OF BEEF**

Served with Yorkshire pudding, beef jus.

#### **SLOW ROASTED LEG OF LAMB**

Served with a mint and rosemary gravy.

#### **FILLET OF SALMON**

Pan fried in white wine and dill sauce.

#### **MEDITERRANEAN TART**

Served with a rich tomato and basil sauce.

All accompanied with seasonal vegetables and potatoes.

### DESSERT

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#### **CHEFS' HOMEMADE STICKY TOFFEE PUDDING**

With toffee sauce, served with custard or ice cream.

#### **TRADITIONAL MIXED BERRY CRUMBLE**

Served with custard or ice cream.

#### **VANILLA PANNA COTTA**

Topped with summer berries.

#### **LEMON CHEESECAKE**

Topped with a lemon zest.

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**2 COURSE £18.95 | 3 COURSE £21.95**

**WINDY HARBOUR**

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RESTAURANT | EVENTS | ACCOMMODATION