

Mother's Day

MENU

STARTERS

HOMEMADE TOMATO AND RED PEPPER SOUP

Served with a warm bread roll

HAM HOCK

Served with a side salad, toasted Ciabatta and relish

TRADITIONAL PRAWN COCKTAIL

Fresh water prawns served on a bed of crispy iceberg lettuce, finished with a Marie Rose sauce

CREAMY GARLIC MUSHROOMS

Served on a warm garlic Ciabatta

MAINS

ROAST BEEF

Locally produced, slow roasted, served with seasonal vegetables, creamy mash potatoes, roast potatoes and a rich beef gravy

ROAST CHICKEN BREAST

Served with a leek and bacon sauce, seasonal vegetables, mash potatoes and roast potatoes.

BAKED COD

Topped with a herb and breadcrumb crust, sat on a bed of fresh asparagus, with creamy mash and seasonal vegetables with lemon butter sauce.

MEAT FREE LOAF

Served with a sweet red pepper sauce and seasonal vegetables and roast potatoes.

DESSERT

CHEF'S EATON MESS

Strawberries, fresh cream and meringue served in a glass topped with fresh strawberries.

CHEF'S FAMOUS (IN GLOSSOP) STICKY TOFFEE PUDDING

Served with a toffee sauce and custard or ice cream

STRAWBERRY VICTORIA SPONGE

Light, delicious sponge cake, with a fresh strawberries and cream centre, lightly dusted with icing sugar

CHEF'S LEMON CHEESECAKE

Delicious, lemon cheesecake, served with cream

2 COURSE £19.99 | 3 COURSE £22.99

TO BOOK A TABLE CALL: 01457 853107

WINDY HARBOUR

WH

RESTAURANT | EVENTS | ACCOMMODATION