



Christmas PARTY MENU



STARTERS

Cream of shallot soup with burnt onion oil, Somerset butter sourdough **V**
Somerset cider braised ham hock and Camembert croquettes with spiced pear chutney
and mulled wine reduction

King prawn cocktail with bloody Mary sauce, pickled fennel and malted sourdough

MAINS

Turkey breast and cranberry turkey leg ballotine, pigs in blankets,
Yorkshire pudding and gravy

8oz somerset Ribeye steak, peppercorn sauce, wild mushrooms **£6 Sup**

Baked Brixham cod in a Somerset Cheddar sauce and nori braised leeks

King oyster mushroom, Somerset brie and roasted garlic wellington **V**
(vegan option available)

All served with roast potatoes, braised red cabbage, roasted chestnut sprouts, parsley
carrots and glazed parsnips

DESSERT

Christmas pudding with brandy cream and rum and raisin ice-cream

Dark chocolate & toffee fondant with pistachio ice-cream and brittle

Brulee lemon tart with raspberry compote and Chantilly cream

Somerset cheeseboard, fruit chutney and artisan biscuits **£3 Sup**

tea/coffee and mini mince pies with brandy citrus butter

2 COURSES £28

3 COURSES £35

Call or Email To Book - 01984 633004 - contact@the-windmill.co.uk

Pre- order will be Required two weeks prior to booking

To secure the booking we will require card details, payment of £5 per head will be taken in the case of a no-show.

Please inform a member of the team on booking of any allergies
or intolerances. Not all ingredients are listed on the menu and we
cannot guarantee the total absence of allergens. Detailed info on the
fourteen legal allergens are available on request.

Dishes may be altered in the case of allergens or intolerance's

