



Christmas DAY CARVERY



MAIN COURSE

Choose from

Somerset Roast Sirloin

Honey Mustard and Clove Christmas Ham

Sage Butter Roast Turkey Breast

Rosemary and Garlic Roast leg of Lamb

King Oyster Mushroom, Roast Garlic and Somerset Brie Wellington (vegan option available)

Tim Potter Pigs in Blanket, Homemade Yorkshire Pudding, Cranberry Stuffing,

Roast Chestnut Sprouts, Rosemary and Thyme Roast Potatoes, Braised Red

Cabbage, Creamed Leeks, Orange Glazed Carrots, Petit Pois Peas, Honey Roast

Parsnips, Tender Stem Broccoli and Mashed Swede

DESSERT

Christmas Pudding with Brandy cream and Rum & Raisin Ice-Cream

Chocolate and Griottine Cherry Torte with Black Cherry Coulis, Chantilly Cream and

Hazelnut Crumb

Clementine, Pistachio and Sherry Jelly Trifle

Somerset cheeseboard, fruit chutney and artisan biscuits

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Mini mince pies with brandy citrus butter

£49 PER ADULT

£24.99 PER CHILD

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

Pre- order will be Required for Desserts

To secure the booking we will require card details, payment will only be taken from the card in full in the case of a no-show.
Any cancellation less than two weeks prior to the booking will also be charged in full.

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

