Christmas PARTY MENU

STARTERS

Wild mushroom parfait, toasted sourdough, pickled shimeji mushrooms and pickled shallots **(V)**

Parsley and Ham-hock terrine with piccallili reduction and pickled vegetables **(NGCI)**

Golden breaded cod cheeks with saffron velouté and charred baby leek

(vegan option is available upon request when booking)

MAINS

Turkey breast and cranberry turkey leg ballotine, pigs in blankets,
Yorkshire pudding and gravy **(GFA)**

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

King prawn and Sole roulade, lemon and brown butter sauce and sauté samphire **(NGCI)**

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 **(GFA)**

Bitter chocolate ganache and pistachio crémeux tart with chantilly cream and a cherry reduction

Blood orange and cranberry pavlova with a toasted pecan crumb **(NGCI)**

Somerset cheeseboard, fruit chutney and artisan biscuits **£3 Sup (V/GFA)**

tea/coffee and mini mince pies with brandy citrus butter

2 COURSES £32
3 COURSES £40

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.

V - Vegetarian, NGCI - Non-gluten containing ingredients, GFA - gluten free on request

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