

## Lunch Menu served 12 - 3pm (Monday to Friday)

### Starters

Roasted pepper, tomato & chilli soup, finished with balsamic and basil oil.

Rich terrine of local game, pistachio nuts and brandy,  
served with local pear chutney, warm toast and dressed leaves.

Warm winter salad of lightly spiced roasted root vegetables in sweet chilli dressing,  
finished with natural yoghurt and toasted almonds.

### Mains

Butter roast breast of turkey, traditionally served with chestnut stuffing, pigs in blankets,  
bread sauce, roast potatoes and rich white wine gravy.

Roasted fillet of salmon on a bed of braised basmati rice,  
with a caramelised red onion, thyme and honey jus.

Field mushrooms baked in a herb crust, served with sweet potato and vintage Cheddar cake,  
in a tomato, tarragon and white wine sauce.

### Desserts

Homemade Christmas pudding served with brandy sauce.

Dark chocolate roulade, filled with lightly whipped cream and served with white chocolate sauce.

Warm Bakewell tart, served with lightly whipped double cream and cherry sauce.

### 3 courses £12.95

*Please advise us when you book if you wish to eat from the Christmas Lunch Menu.*

## Evening Menu served from 7pm

### Starters

Roasted pepper, tomato & chilli soup, finished with balsamic and basil oil.

Rich terrine of local game, pistachio nuts and brandy,  
served with local pear chutney, warm toast and dressed leaves.

Warm winter salad of lightly spiced roasted root vegetables in sweet chilli dressing,  
finished with natural yoghurt and toasted almonds.

Spinach risotto, topped with warm buttered Norfolk crayfish, capers and parsley.

### Mains

Butter roast breast of turkey, traditionally served with chestnut stuffing, pigs in blankets,  
bread sauce, roast potatoes and rich white wine gravy.

Prime Somerset beef slowly cooked in Butcombe bitter with home cured bacon,  
button mushrooms and thyme, served with grain mustard mashed potatoes.

Roasted fillet of salmon on a bed of braised basmati rice,  
with a caramelised red onion, thyme and honey jus.

Field mushrooms baked in a herb crust, served with sweet potato and vintage Cheddar cake,  
in a tomato, tarragon and white wine sauce.

Slow roasted shank of lamb in a rich port, mint and red wine vinegar jus,  
served with rosemary roasted baby potatoes.

### Desserts

Homemade Christmas pudding served with brandy sauce.

Classic tiramisu, finished with shortbread crumble and crisp chocolate.

Dark chocolate roulade, filled with lightly whipped cream and served with white chocolate sauce.

Warm Bakewell tart, served with lightly whipped double cream and cherry sauce.

### 2 Courses £20.95 3 Courses £24.95

## Booking Form 2011

Name of Organiser: .....

Address: .....

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Postcode: ..... Tel: .....

Email: .....

Requested Date of Party: ..... Time: .....

Number of Guests: .....

## Free Disco Every Night for Christmas Parties

### More Fabulous Extras

(Minimum of 12 persons. Only available with Christmas Menu)

Cocktails on arrival from	£ 3.50	Tea & Coffee	£ 2.00
Mince pies	£ 1.00	Chocolates	£ 1.00
Bottle of Port (serves 15)	£ 20.00	Port per person	£ 2.50
Liqueurs from	£ 3.00		
Cheese board (serves 5)	£ 15.00		
Mulled wine	£ 3.00		
Drinks package			£ 12.50
Kir Royale, Buck's Fizz or fruit juice on arrival, half a bottle of house red, white or rosé wine, half a bottle of still/sparkling water			

To make a booking, please contact the Mill at Rode on:

Tel: 01373 831100  
Email: [mill@butcombe.com](mailto:mill@butcombe.com)  
[www.themillatrade.co.uk](http://www.themillatrade.co.uk)

Whilst every effort will be made to ensure that your food will be exactly as stated on the menu, we reserve the right to make alterations to the menu if required.