



SHEENE MILL

Mother's Day Lunch Menu

Sunday 31st March 2019

Starters

French Onion Soup, Gruyère Cheese Crostini ^{V, GFO}

Duck Leg Confit Rillettes, Liver Parfait, Date Purée, Raisin, Candied Walnut ^{GFO}

Cured Salmon, Compressed Cucumber, Wasabi Aioli, Fennel ^{GF}

Assiette of Goats Cheese & Beetroot, Sourdough Shard ^{V, GFO}

Mains

Beef Topside ^{GFO}

Slow Braised Pork Belly ^{GFO}

Roasted Free Range English Chicken ^{GFO}

Butternut Squash, Spinach & Ricotta Wellington ^V

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, roasting jus

Cod Fillet, Pommes Anna, Cockle & Mussel Nage ^{GF}

Desserts

Cambridge Burnt Cream ^{V, GF}

Chocolate Brownie, Vanilla Ice Cream ^V

Brioche Bread & Butter Pudding, Vanilla Custard, Caramel Ice Cream ^V

Sheene Mill Cheese Platter, Chutney, Grapes, Organic Crackers ^{V, GFO}

Homemade Petit Fours as a Gift to all Mothers

3 Courses £36.95

Children's Half Roast Option £22.95 (12 years and under)

V Vegetarian - VO Available as Vegetarian on request - GF Gluten Free - GFO Available as Gluten Free on request
Some of our dishes may contain nuts. We do not use genetically modified food products. Allergen information is available on request.
Please notify us of any food allergies. All of our prices include VAT. An optional service charge of 10% will be added to your bill.

