



# SHEENE MILL

## 3 Course Christmas Set Menu



Choose a Starter, Main & Dessert with the **Gift Icon** for a special price of:

£35

### Available Lunch & Dinner

Monday to Saturday Lunch 12:00 – 15:00

Monday to Saturday Dinner 18:30 – 21:30

Menu not available on Christmas Day, Boxing Day or any other special events dates. Party menu available on selected Thursday, Friday & Saturday nights including disco for £43. Please enquire

## Snack Menu

Available Anytime, Anywhere!

Monday – Saturday 12:00 – 21:30

Excludes Christmas Day, Boxing Day and New Year's Eve

Mediterranean Vegetarian Board [Min 2 People] <sup>V</sup> GFO (vegan on request)

8.95 per person

Sheene Mill Fish Board [Min 2 People] <sup>GFO</sup>

12.95 per person

Beer Battered Haddock Fillet, Crushed Peas, Triple Cooked Chips, Tartar Sauce

15.95

Cajun Spiced Rib Eye Burger, Bacon, Brie, Onion Rings, Triple Cooked Chips

17.95

Free Range Chicken Caesar Salad, Egg, Anchovies, Croutons <sup>GFO</sup>

16.95

Spiced Lentil & Spinach Salad, Roast Aubergine & Tomato, Feta, Lemon Dressing <sup>GF V</sup>

12.95

## Afternoon Tea

Treat Yourselves...

Monday – Saturday 14:00 – 17:00

Excludes Christmas Day, Boxing Day and New Year's Eve

Traditional Afternoon Tea

19.50

Prosecco Afternoon Tea

25

Champagne Afternoon Tea

28.95

<sup>V</sup> Vegetarian & Some dishes are available as Vegetarian on request – <sup>GF</sup> Gluten Free & some dishes available as Gluten Free on request <sup>GFO</sup>. 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.



## A' La Carte

Award Winning Dining  
Monday – Saturday 12:00 – 15:00 & 18:30 – 21:30  
Excludes Christmas Day, Boxing Day and New Year's Eve

### :: Starters ::

- 🍽️ Salt Baked Celeriac Soup, Caramelised Onion & Stilton Croquette, Chive Oil <sup>V GFO</sup> 7.95  
62<sup>c</sup> Duck Egg, Salad of Wild Mushrooms, Duck Ham, Shallots <sup>GFO VO</sup> 8.95
- 🍽️ Smoked Ham Hock & Pigeon Terrine, Carrot Jam, Orange Dressing <sup>GFO</sup> 9.95  
Monkfish Cheek Scampi, Curried Mayonnaise, Dill Pickles 8.95
- 🍽️ Carpaccio of Winter Beetroot, Marinated Quince, Toasted Hazelnuts <sup>Ve GF</sup> 7.95
- 🍽️ Cold & Hot Scottish Smoked Salmon Terrine, Horseradish Cream, Pink Pepper Granola <sup>GF</sup> 9.95

### :: Mains ::

- 🍽️ Traditional Roast Turkey: Pig in Blanket, Fondant Potato, Honey Glazed Parsnips & Carrots, Sprouts & Bacon, Apricot Stuffing Roll, Turkey Gravy <sup>GFO</sup> 20.95
- 🍽️ Roasted Butternut Squash, Chestnut & Sage Ravioli, Kale, Chive & Berkshire Sauce <sup>V</sup> 15.95  
Pan Fried Atlantic Halibut, Bouillabaisse, Saffron Potatoes <sup>GF</sup> 24.95
- Roasted Partridge, Caramelised Pear, Sprout Tops, Confit Leg & Barley Pie, Bread Sauce 22.50
- 🍽️ Braised Beef Brisket a la Bourguignonne, Colcannon Mash, Roasted Cauliflower Puree <sup>GF</sup> 22.95
- 🍽️ Roasted Hake & Langoustine, Smoked Haddock Risotto, Bisque <sup>GF</sup> 23.95
- Winter Mushroom, Tarragon & Chestnut Wellington, Maple Glazed Root Vegetables <sup>Ve</sup> 14.95

Beef Wellington (For Two to Share), Fondant Potato, Winter Greens, Truffle Jus 36.95 per person

30 Day, Dry Aged 10oz Rib- Eye Steak <sup>GF</sup> 25.95

30 Day, Dry Aged Fillet Steak <sup>GF</sup> 7oz : 29.95 / 10oz : 35.95

*Our steaks are chargrilled and served with triple cooked chips, vine cherry tomatoes, wild mushrooms and your choice of Café de Paris butter, peppercorn sauce, Béarnaise or blue cheese sauce*

#### Sides

3.95  
each

- Red Cabbage (GF, V)
- Triple Cooked Chips (V)
- Sweet Potato Fries (V)
- Colcannon Mash (GF, V)
- Seasonal Green Vegetables (GF, V)
- Maple Glazed Root Vegetables (GF, V)

## Tasting Menu

75  
per person

Monday to Saturday Lunch & Dinner

The perfect way to taste all of our favourite dishes. 8 Courses of pure indulgence (Please let us know in advance if you have any dietary requirements). Minimum of 2 people. Wine pairing available on request.

### :: Desserts ::

- 🍽️ Homemade Christmas Pudding, Rum & Raisin Ice Cream, Brandy Sauce <sup>GFO V</sup> 8.95
- 🍽️ Rich Dark Chocolate Delice, Pistachio, Amaretto Ice Cream <sup>GF</sup> 8.95
- Orange & Star Anise Parfait, Dacquoise Sponge, Carrot Cake Ice Cream <sup>V</sup> 8.50
- Raspberry Frangipane Tart, Compote, Almond & Raspberry Ice Cream 8.50
- 🍽️ Poached Pear, Mini Treacle Tart, Mulled Wine Sorbet <sup>V</sup> 8.50
- 🍽️ Platter of British Cheeses, Organic Crackers, Chutney, Grapes <sup>V GFO</sup> 10.50
- Homemade Petit Fours <sup>GF V</sup> 3.95