

## COLD BUFFET...

Rosemary & Fennel Slow Roasted Pork  
Shoulder "Porchetta Style", Braeburn Apple  
Sauce, Crackling <sup>GF</sup>

Dressed Whole Poached Loch Duart  
Salmon, Citrus & Garlic Aioli <sup>GF</sup>

Seasonal Salads, Homemade Focaccia <sup>GFO</sup>

Fresh Melon, Parma Ham <sup>GF</sup>

English Cheeses,  
Seasonal Fruits, Homemade Chutney,  
Organic Crackers <sup>GFO</sup>

Selection of Freshly Baked Pastries;  
Croissant, Pain au Chocolate, Mini Danish

Seasonal Fruit Salad, Vanilla Syrup <sup>GF</sup>

Greek Yogurt, Homemade Granola  
Berry Compote, Bee Pollen <sup>GF</sup>

**£26.95**

*Includes a Glass of Bucks Fizz  
& A Selection of Teas, Coffees & Juices*

  
**SHEENE MILL**

# New Years Day Brunch

1st January 2019

## FROM THE KITCHEN...

Sheene Mill Full English Breakfast  
(Vegetarian Full English Available)

Crushed Avocado, Toasted Sourdough,  
Poached Egg, Tomato, Seeds, Dressing <sup>GFO</sup>

Eggs Royal; Smoked Salmon,  
Toasted English Muffin,  
Poached Egg, Hollandaise <sup>GFO</sup>

Orange & Honey Glazed Ham,  
Egg, Pea Fricassee,  
Triple Cooked Chips <sup>GFO</sup>

Crispy Duck Leg & Waffle,  
Orange & Mustard Maple Syrup <sup>GFO</sup>

5oz Bedfordshire Sirloin Steak, Fried Egg,  
Triple Cooked Chips, Harissa Mayonnaise <sup>GFO</sup>

Pan fried Sea Bass,  
Cauliflower, Chickpeas, Red Peppers <sup>GF</sup>

Sheene Mill Cottage Pie, Creamy Mash,  
Winter Greens, Gravy <sup>GF</sup>

Roasted Pumpkin<sup>v</sup> or Lincolnshire Sausages,  
with Mac & Cheese

OR

**+ £3**

*Includes Cold Buffet, Glass of Bucks Fizz  
& A Selection of Teas, Coffees & Juices*

**+ £6**

*Includes Cold Buffet, Glass of Bucks Fizz  
& A Selection of Teas, Coffees & Juices*

**01763 261393 TO BOOK**  
£10 DEPOSIT PER PERSON REQUIRED