Friday 3rd November 2017

Kir Royale & Canapés on Arrival

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Lobster Cocktail, Confit Tomato, Dill Wafer
Smoked Beef Tea, Sticky Shin, Horseradish Tortellini
Mushroom Carpaccio, Crispy Brie, Truffle Ketchup
Pork 'Nose to Tail'

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Treacle Marinated Beef Fillet, Braised Short Rib, Artichoke, Shallots, Buttermilk & Nasturtium
Free Range Chicken, Caramelised Foie Gras Butter, Sweetcorn Textures
Pesto Crusted Halibut, Basil Creamed Potatoes, Mussels, Saffron
Goats Cheese Wellington, Roasted Root Vegetables, Parmesan Velouté

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A ‘Mask’ of Indulgent Chocolate
English Cheese Board, Organic Crackers, Homemade Chutney
Champagne & Strawberry Jelly, Clotted Cream Ice Cream, Honeycomb Tuile
Melt in the middle Cherry Fondant, Amaretto Ice Cream

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Homemade Petit Fours

Live Band & Dancing until Midnight | Dress to impress!

£65 per person

A pre-order & £20 deposit per person is required upon booking.
Tables of 5 or less may be grouped with other tables. Please inform us of any dietary requirements. Please ask for special offers on our accommodation.
01763 261393 - sheenemill.com - reservations@sheenemill.com - Station Road, Melbourn SG8 6DX
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.