



SHEENE MILL

CHRISTMAS BALL 2018

Glass of Champagne & Canapes on arrival



Gin Cured Scottish Salmon Mousse, Cucumber, Wasabi Emulsion ^{GF}

Woburn Venison Tataki, Pickled Winter Mushrooms, Artichoke Dressing ^{GF}

Free Range Chicken Pressing & Liver Parfait, Tomato Jam, Brioche ^{GFO}

Garden of Heritage Beetroots, Whipped Goat Cheese, Candied Walnuts ^{GFOV}



Beef Tournedos, Duck Liver Croquettes, Pomme Puree, Wilted Spinach, Sauce Périgueux ^{GF}

Pan Fried Lemon Sole, Fine Beans, Fondant Potato, Champagne & Crab Velouté ^{GF}

Slow Roast Dingley Dell Pork Belly, Seared Scallop, Cannellini Bean Cassoulet, Winter Kale ^{GF}

Forest Mushroom Fricassee, Porcini Puree, Parmesan Gnocchi ^V



Sheene Mill Christmas Pudding, Brandy & Raisin Ice Cream, Brandy Cream ^{GFOV}

Iced Coffee Martini Parfait, Hazelnut Mousse, Frangelico Sauce ^{GFV}

Dark Chocolate Delice, Poached Clementine, Sorbet ^{GF}

English Cheeses, Organic Crackers, Chutney, Truffled Honey, Grapes ^{GFOV}



Homemade Petit Fours & Mini Mince Pies

7pm Saturday 1st December 2018

Live Band & Dancing until Midnight

£65 per person - Pre-order required. £20 deposit and full payment by 5/11/2018. Black tie dress

STATION ROAD, MELBOURN, ROYSTON, SG8 6DX | 01763 261 393 | SHEENEMILL.COM



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.