

SHEENE Mill

CHRISTMAS DAY LUNCHEON 2018

Glass of Mulled Wine & Seasonal Canapes

Red Lentil & Split Pea Velouté, Smoked Ham Hock Bon-Bon, Chive Oil ^{GFO VO}
Confit Pheasant Terrine, Golden Raisin Puree, Sage Brioche ^{GFO}
Whipped Roquefort & Mulled Wine Pear, Rocket, Celery, Candied Walnuts ^{GF V} Vegan on request
Dorset Crab Tian, Shellfish Mayonnaise, Cucumber, Tomato Jam ^{GFO}

Traditional Roast, Local Free-Range Turkey, Clementine Roast Potatoes, Pigs In Blankets, Seasonal Vegetables,
Apricot & Chestnut Stuffing Roll ^{GFO}
Pan Fried Atlantic Halibut, Cep Mushroom Gnocchi, Parsley Puree, Shellfish Broth ^{GF}
Roast Rack of Free-Range Lamb, Garlic Pomme Puree, Confit Shallots, Winter Greens, Red Wine Jus ^{(Served medium rare) GF}
Black Winter Truffle Risotto, Roasted Salsify, Celeriac Foam ^{GF V}

Champagne & Lemon 'Slush Puppie' ^{GF V}

Homemade, Traditional Christmas Pudding, Brandy Cream, Spiced Ice Cream ^{GFO V}
Blood Orange Cheesecake, Dark Chocolate Mousse ^V
Amaretto Panna Cotta, Pumpkin Ice Cream, Granola Seeds ^{GF}
English Cheeses, Truffle Honey, Chutney, Organic Crackers, Fruit ^{GFO V}

Homemade Festive Petit Fours & Cafetiere Of Freshly Ground Coffee/ Traditional English Tea

£125 per person

Upon booking a £20 per person deposit will be required.
We will require a pre-order and full payment by 2nd December/ before.

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.