

Sunday Lunch Menu

THE SHEENE MILL
RESTAURANT & HOTEL

September 2013

To Start

- Asparagus & white truffle soup, homemade bread
- Garden pea & broad bean risotto, crispy pancetta & wild rocket
- Asparagus & crispy egg, blushed cherry tomatoes, parmesan & hollandaise sauce
- Pan seared king scallops & black pudding, onion puree, garden peas

Mains

- Roast Herefordshire rib eye, roast potatoes, Yorkshire pudding, roast vegetables & red wine jus
- Roast British rare breed pork, crackling, roast potatoes, Yorkshire pudding, summer vegetables, pork & apple jus
- Wild mushroom wellington, seasonal vegetables & wild mushroom sauce (v)
- Trio of the sea – pan fried sea bass, crispy cod, crayfish bon bon, vanilla puree & granny Smith apple sorbet
- Pan roast duck breast, carrot & orange puree, Chantenay carrots & rich jus
- Driftwood goats cheese & wild mushroom pappardelle Pasta (v)

Desserts

- Tarte du citron & apple sorbet
- Vanilla crème brulee, coffee, coconut ice cream
- Orange & dark chocolate tart, orange ice cream
- Selection of farmhouse cheeses, organic crackers & homemade fruit chutney

2 courses for £23.95

3 courses for £27.95

Menu available for children under 10

Parties over 15 are required to pre-order. Please call 01763 261393 to book in advance
