



the
SugarMill
HOTEL & RESTAURANT

Table De Hote

3 course menu \$49

Main course only \$35

Appetizers

Soup Du Jour

Les Escargots [6]

Conch Fritters

Spinach and Goats Cheese Salad with caramelised walnuts

Main courses

Vol au vent of Oxtail Ragout

Sugar Mill's take on a classic local dish

Beef Stroganoff

Classic Russian dish of strips of filet mignon in a sour cream, shallots and mushroom sauce

Tender Breast of Chicken

In a coconut cream sauce or curried with Sugar Mill chutney

Bangers and mash

Classic British dish of sausages and creamed mashed potato, reduction onion gravy

Whole Trigger Fish

The BVI national dish Delicious white fish served with a light fish gravy , onions and mayonnaise sauce

Bang Bang Shrimp

Medium head off shrimp in panko breadcrumbs with salsa and spicy dips

Above served with choice of rice, thrice cooked chips, mash , pasta or potatoes of the day

Mediterranean Pasta

With sweet tomatoes capers and herbs

Dessert

Selection of Sugar Mill Desserts and Ice Creams

15% service charge added to all bills – this goes to our staff