



the
SugarMill
HOTEL & RESTAURANT

3 courses \$59

Main course only \$39

Appetisers

Soup Du Jour

Les Escargots [6]

Conch Fritters

Spinach and Goats Cheese Salad with caramelised walnuts

Chicken Liver Pate with toast and chutney

Main courses

Beef short ribs

Slow cooked , braised in their own gravy.

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 banana chutney

Sugar Mill Fish Pie

Local fish and seafood in a creamy wine sauce , topped with puff pastry or creamy mash

Steak and Ale Pie

topped with puff pastry

Braised Pork and Stuffing Pie

Served with gravy and apple sauce, topped with puff pastry or creamy mash

Bang Bang Shrimp

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

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

Mediterranean Pasta [V]

Anegada Lobster Tail on Asparagus Risotto

Dessert

Selection of Sugar Mill Desserts and Ice Creams

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