



## The Mill House

# New Year's Eve Dinner 2011

### Starters

Monkfish, lemongrass & lime fishcake, nori crab, crispy peppered squid, sweet chilli, prawn wonton

Pigeon, partridge & guinea fowl Ballantine, hazelnuts & apple

Chestnut, celeriac & Cornish blue cheese parfait, port & cranberry chutney, walnut rye bread

Spiced lamb, butterbean & mint puree, flat bread

Pan seared scallops, Delabole coppa ham, parmesan volute

### Mains

Roast halibut fillet, cockle rosti, spinach, saffron hollandaise

Tintagel duck & savoury roulade, ginger & carrot emulsion, smoked Jerusalem artichoke puree, pea shoots

Pan fried wild sea bass, Porthilly mussels, surf clams, prosecco, tarragon, crème fraiche & garlic chives

Slow roasted pork belly, confit wild boar, pan roasted tenderloin, black pudding, potatoes & kale

Spicy bean fritters, onion bahji, poppadom, almond & cauliflower masala

### Desserts

Chocolate & tonka bean nemesis cake, rose & vanilla ice cream

Almond, cinnamon & kirsch cherry tart

Lavender brulee, passion fruit panacotta

### Cheese

Selection of West Country cheeses:  
Cornish blue, Helford white, St Endellion brie, Tesyn goat's cheese

## £55

