

**The Mill House Valentines Dinner Menu 13 & 14 February**

***To start:-***

- ~ Asparagus & Jerusalem artichoke soup with chervil ~*
- ~ Pan seared stone bass, poached pear & vanilla foam ~*
- ~Home smoked lamb neck & swede puree, parsnip sorbet~*
- ~Steamed crab dim sum, hot & sour dip~*
- ~Truffle cep & quails egg, hazelnut & tarragon ice cream~*

***To follow:-***

- ~Butter poached hake fillet, Fowey mussel pie, scallop & coral hollandaise~*
- ~Whole grilled lemon sole, prawn & ginger mousse with saffron turned Cornish new potatoes~*
- ~Chinese style suckling pig, special fried rice & pak choi~*
- ~Oven roasted Tintagel duck breast, foie gras rosti with an apple & cabbage medley~*
- ~Plum tomato & rocket tart tatin, squash fondant & buttered spinach~*

***To finish:-***

- ~ Assiette of chocolate truffles~*
- ~Toffee apple, rattler pear cider & ginger crumble, sloe berry gin fool, clotted ice cream~*
- ~A selection of Cornish cheeses with biscuits and fruit~*

**£25 per head**