

# The Mill House Valentines Menu (11<sup>th</sup> to 14<sup>th</sup> February)

## Starters

Roasted chestnut, smoked garlic & parsley soup parmesan & truffle foccacia

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Wild pepper corn & sea salt squid, wasabi, land cress & wild rocket

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Porthilly mussels, rattler cider, thyme, garlic, tarragon & cream

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Crispy sweet chilli & sesame guinea fowl, watercress & mustard frill salad

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Cornish blue cheese and walnut parfait, anis & red wine poached pear, rye toast

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## Mains

Pan roasted pork tenderloin wrapped in parma ham, confit wild boar, smoked hogs pudding & potato rosti, buttered broccoli, port reduction

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Polenta fried haddock fillet, tomato, chorizo & bean fricassee, rocket & pancetta salad, garlic aioli

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Feta, spinach & cracked bulgar wheat filo parcel, harissa spiced puy lentils, pomegranate molasses

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Slow braised lamb shank, garlic & parsley crushed potatoes, wilted greens, madeira & thyme jus

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Lemon & sea salt wild sea bass fillet steamed in banana leaf, garlic tiger prawns, wok fried noodles

## Desserts

Toffee, banana & pecan pudding, maple & baileys ice cream

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Mill House chocolate trio

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Duo of creme brulees, vanilla short bread, champagne jelly

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Mezze of Cornish cheese, cider & apple chutney

£25 including a glass of prosecco