

# Squid Ink Restaurant

## December 2008 Pre-Christmas Menu

Available for lunch or dinner between Monday 1<sup>st</sup> & Tuesday 23<sup>rd</sup> December, by advance booking.

### Starters

- Lightly spiced cream of parsnip soup with hand fried parsnip crisps (v/gf)
- Baked fresh fig stuffed with Cornish Blue cheese served on a chestnut polenta cake (v/n)
- Smoked salmon & king prawn galette with cucumber pappadelle (shf)
- Pan fried scallops wrapped in Cornish coppa (air dried ham) with Treleavens tomato & basil sorbet (df/shf/gf)
- Chicken liver & brandy parfait with apple & saffron chutney (gf)

All starters are served with a selection of homemade bread & Cornish butter. Homemade gluten free bread is available on request.

### Main Courses

- Fillet of Cornish plaice stuffed with king prawns in a tomato & mascapone cream sauce (gf)
- Individual monkfish en crouete with chestnut mushroom stuffing & porcini sauce
- Roast fillet of salmon with a Cornish crab crust, cracked black pepper, lemon & caper butter sauce (shf)
- Cranberry stuffed breast of chicken wrapped in Westcountry streaky bacon with port wine jus (gf/df)
- Loin of pork in a Cornish Orchards pear cider sauce with star anise studded caramelised pear (gf)
- Roast butternut squash bowl stuffed with a champagne, chestnut & mushroom risotto (v/gf)

All main courses are served with a selection of the following seasonally prepared vegetables.

Celeriac puree with toasted pine nuts; braised red cabbage with Cornish cider & apples; caramelised carrots & roasted parsnips; steamed Brussels sprouts with chestnut butter; wild mushroom risotto stuffed baked red onions; and rosemary & Cornish sea salt or goose fat roasted potatoes

### Desserts

- Homemade individual Christmas pudding served with brandy butter & Cornish clotted cream (n)
- Cranberry & white chocolate cheesecake
- Chocolate amaretto mousse
- Poached pears with mulled wine & walnut croquant (crunchy praline) (gf/df)
- Selection of local cheese with homemade oatcakes

### Coffee & homemade Florentines

2 courses £19.95 3 courses £24.95

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