

Squid Ink Restaurant

New Years Eve Menu 2008

A glass of Kir Royale (champagne cocktail) & Cornish sea-salt roasted seasonal nuts on arrival.
Fancy dress optional.

John Dory chowder with mussels & Cornish Orchards cider (shf)
A trio of sesame & chilli homemade blinis topped with tzatziki, roasted red pepper houmous &
guacamole (v/gf)
Tempura battered king prawns with a fresh ginger, chilli, spring onion & coriander dipping sauce (df)
Pan fried local scallops wrapped in Cornish coppa (air dried ham) with salsa verde (shf/gf)
Westcountry pork & pistachio nut terrine (n)

All starters are served with a choice of warm homemade rolls

Cranberry & port granita

Baked Cornish sea bass fillets layered with king prawns in a Clementine infused butter sauce (shf/gf)
Medallions of monkfish stacked with local black pudding & crisped Cornish coppa with a spinach
puree (gf)
Individual prime fillet of Cornish beef Wellington
Dartmouth smoked duck breast, marinated in Grand Marnier & hot smoked over oak, served with a
cranberry & orange compote (gf/df)
Roast butternut squash bowl stuffed with a champagne, chestnut & mushroom risotto (v)

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

Cornish Orchards apple & Calvados jelly with mincemeat cream (gf)
Chocolate rum & raisin torte with Cornish clotted cream
Poached pears with mulled wine, Treleavens rich vanilla ice-cream & walnut croquant (crunchy
praline) (n/gf)
Selection of local cheeses with homemade oatcakes & medjool date & fig compote

Coffee & homemade Florentines
£69.00 per person

Key: df = dairy free; n = contains nuts; sh = shellfish; v =vegetarian; gf = gluten free