

Squid Ink Restaurant

'Octopussy' New Years Eve Menu 2009



This year's theme is the 1983 James Bond film 'Octopussy'. Our retro themed menu uses locally sourced ingredients wherever possible. Fancy dress optional. £69.00 per head.

A glass of Kir Royale (champagne cocktail) & marinated olives on arrival.

To start

Crispy tempura battered squid with fresh lime & sweet chilli dipping sauce (df)
Seafood 'cocktail' (crayfish, tiger and king prawns in a mascarpone marie rose sauce on mixed leaves) (shf/gf)
John Dory chowder with mussels & Cornish Orchard cider (shf/gf)
Hogmanay crackers (vegetarian haggis encased in crisp filo pastry) with sweet chilli dipping sauce (v)
Trio of savoury puddings (Cornish hogs, groat & game puddings) on parsnip puree with saffron apple chutney (n)
All starters are served with a selection of warm homemade bread & Cornish butter

Kir Royale sorbet

Main courses

Squid Ink surf & turf (prime fillet of Cornish beef with pan fried scallops, king prawns and tempura battered squid) with homemade horseradish cream/tartare sauce (shf)
Pan fried Cornish sea bass fillets on a chorizo risotto (gf)
Medallions of monkfish on a bed of black beluga lentils with roasted red pepper sauce (gf/df)
Roast fillet of halibut with a crab crust & caper butter (shf)
Breast of free range chicken stuffed with Haggis & wrapped in Westcountry bacon with a whisky sauce
Roast butternut squash bowl stuffed with champagne, chestnut & mushroom risotto drizzled with truffle oil (v/gf)
All main courses are served with a selection of seasonally prepared vegetables & potatoes

Desserts

Black forest roulade (gf)
Rich chocolate rum and raisin torte with Cornish clotted cream
Cornish Orchards apple & Calvados jelly with mincemeat cream (n/gf)
Fresh pineapple & passion fruit pavlova (gf)
Selection of local cheeses with homemade oatcakes & medjool date & fig compote

Coffee & homemade Florentines

Key: (df) = dairy free (v) = vegetarian (gf) = gluten free (n) = contains nuts (shf) = shellfish