



Christmas Party Menu 2017

Starters

Butternut squash and sweet potato soup, fresh homemade bread

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Lightly spiced chickpea falafels, baby coriander, cucumber and mint yogurt, radish, crispy shallots

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Chicken liver and port pate, poppy seed oatcakes, Westcountry cider chutney

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Tiger prawns, chorizo, chargrilled ciabatta, lemon and dill mayonnaise

Mains

Turkey escalope, pine nut, cranberry & sage crust, all the trimmings

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Confit Gressingham duck leg, sweet potato puree, parmentier roasted root vegetables, port jus

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Roasted Cornish cod fillet, smoked haddock and prawn chowder, pea shoots, lemon, parsley

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Open puff pastry tart, roasted root vegetables, tintagel smoked cheddar, pumpkin seed pesto

Desserts

Mill House aged Christmas pudding, clotted cream

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Chocolate and orange torte (GF)

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Mango and passionfruit cheesecake (GF)

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Toffee and banana roulade, fresh berries

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Selection of Westcountry cheeses

£24 per head