



# Welcome to Mylor Seafood Restaurant New Years Eve 2011 celebrations.

*~At midnight the ships bell will ring 8 bells for the old year and 8  
for the new~*

*~There will be dancing and entertainment in Castaways~*

*Canapés and a glass of award winning Camel Valley sparkling wine on arrival*

## *~Amuse Bouche~*

*Smoked haddock & spinach cappuccino*

## *~Starter~*

*Fillet steak tar-tare on a rocket salad with gazpacho dressing*

*Pan fried local scallops with saffron infused sauce*

*Tian of roasted peppers, Cornish goats cheese & char-grilled aubergine with a vanilla & dill  
vinagrette*

## *~Intermediate~*

*Sharp lemon sorbet with candied peel*

## *~Main Course~*

*Roasted Monkfish roulade lined with local crab & a crispy Parma ham outer, ratatouille of  
roasted vegetables, tarragon sauce, & tomato + cheese glazed duchess potatoes*

*Pan fried Gressingham duck breast cooked to your requirements with an Armagnac and  
prune sauce, lyonnaise potatoes, glazed carrots & fine beans*

*Pheasant breast marinated in thyme & garlic with colcannon, glazed red cabbage & a  
rosemary & red wine reduction*

*Roasted red pepper & butter-nut squash risotto flavoured with fennel & finished with a  
drizzle of truffle oil*

## *~Desserts~*

*Elderflower crème brulee with coconut shortbread*

*Chocolate, blackberry & kirsh roulade with forest fruit coulis*

*Selection of Menallack farm cheese with chutney, grapes, celery and biscuits*

*Freshly brewed Coffee Service and petit fours selection.*



*All for only £49:50 per head*