



THE MILL  
HOTEL

# Valentine's menu

head chef - Daniel Collins

## starters

potage of mussels, salt cod, colchester crab croutes

assiete of seafood to share - tempura rock oysters, pea pureé, seabass ceviche, devilled whitebait, cured salmon

Norfolk forced asparagus, roasted crispy hens egg, rapeseed mayonnaise, asparagus velouté

chicken and ham pistachio terrine, apple and chervil gel, greengage chutney, crispy bacon shards

## champagne sorbet & rose water granita

## mains

suffolk lamb three ways to share - rack of lamb, crispy lamb belly, lamb hash, boxty potato, roasted baby vegetables

pan fried seabass, creamed leeks, red wine jus, pancetta, potato terrine

suffolk pork tenderloin, braised cheek, pulled pork bon bon, swiss chard, cauliflower pureé, ravigote sauce

Navarin of baby vegetables, rice dumplings, mushroom & tarragon broth

## desserts

baked vanilla custard, rhubarb and ginger granita, champagne poached rhubarb, shortbread fingers

white and dark chocolate parfait to share, raspberry compote, pistachio brittle, yogurt ice cream, chocolate soil

baked passionfruit & lemon tart, passionfruit gel, orange curd, popping candy

baked goat's cheese, pickled caramelised pecans, spiced gingerbread

## tea/coffee and petit fours

£34.95 pp

allergens

C celery

M milk

G gluten

MU mustard

F fish

N nut

CR crust

P peanut



MO molluscs

L lupin

E eggs

S soya

SE sesame seeds

SO sulphur dioxide