

SAMPHIRE CHRISTMAS LUNCH

Saturday 1st December to Sunday 23rd December 2018

MENU

Parsnip, maple and lime soup with parsnip crisps
Duck liver parfait with olive oil crostini and tomato chutney
Classic prawn cocktail with romaine lettuce salad,
lemon and granary loaf

Roast crown of turkey with pancetta and hazelnut stuffing,
pigs in blankets and traditional gravy, served with Brussels sprouts,
roasted root vegetables and rosemary roast potatoes

Pan-fried lamb rump with new potatoes, chorizo,
cherry tomatoes, and green beans

Pan-fried coley, black pudding, leek mash, kale
and a cheddar cheese sauce

Spiced butternut squash, ginger & sage risotto
with goats cheese bon bons and pea shoots

Brandied Christmas pudding brûlée with a
cranberry and white chocolate cookie

Sticky toffee pudding with salted caramel sauce
and vanilla ice cream

White chocolate and vanilla cheesecake
with honeycomb and raspberry coulis

Selection of cheese, apple and walnut chutney,
grapes and oatcakes

Tea or coffee with homemade shortbread

BOOK NOW, CHRISTMAS IS COMING!

0131 319 3980 or email xmas@oroccopier.co.uk

PRICE

£21.95 per person

Exclusive dining areas available
for large parties of 30 to 108
people, with drinks packages
available upon request.

Enjoy pre and post lunch drinks
in Samphire's stunning bar.
Our à la carte menu is also
available for parties of 9 or less
throughout December.

*For parties of 6 or more adults,
we require £5 per head deposit.
All deposits are non-transferable
and non-refundable.*



SAMPHIRE CHRISTMAS DINNER

Saturday 1st December to Sunday 23rd December 2018

MENU

Butternut squash, lentil and chilli soup with parmesan croutons
Black haggis bon bons, crispy kale, pea shoots and tomato chutney
Smoked mackerel pâté with olive oil crostini and dill crème fraîche

Roast crown of turkey with pancetta and hazelnut stuffing,
pigs in blankets and traditional gravy, served with Brussels sprouts,
roasted root vegetables and rosemary roast potatoes

Char-grilled sirloin steak served with hand cut chips,
red onion and tomato salad and peppercorn sauce

Pan-fried sea bass with sautéed potatoes, chorizo,
cherry tomatoes, green beans

Mushroom, lentil and spinach en-croute with clapshot mash,
kale and cheese sauce

Brandied Christmas pudding brûlée with a cranberry
and white chocolate cookie

Sticky toffee pudding with salted caramel sauce
and vanilla ice cream

Mulled wine poached pear with lemon mascarpone cream

Selection of cheese, apple and walnut chutney,
grapes and oatcakes

Tea or coffee with homemade shortbread

BOOK EARLY. BOOK NOW. HAPPY CHRISTMAS.

0131 319 3980 or email xmas@oroccopier.co.uk

PRICE

£31.95 per person

Exclusive dining areas available
for large parties of 30 to 108
people, with drinks packages
available upon request.

Enjoy pre and post dinner
drinks in Samphire's stunning
bar. Our à la carte menu is also
available for parties of 9 or less
throughout December.

*For parties of 6 or more adults,
we require £10 per head deposit.
All deposits are non-transferable
and non-refundable.*

