

# SAMPHIRE FESTIVE MENU

*Two course £19.95 Three course £24.45*

Roasted red pepper & butternut squash soup, piquillo drizzle

Blaggis scotch egg with malt whisky and mustard mayo

Salad of hot smoked salmon, baby new potatoes, rocket, lemon, dill, gin pickled cucumber, granary bread

Garlic mushroom crostini, feta & thyme crumb

Thai breaded chicken fillets, Asian salad, katsu dip

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Roast turkey crown, hazelnut & cranberry stuffing, pigs in blankets, traditional gravy, duck fat & thyme roasted potatoes, honeyed carrots, sprouts with pancetta & chestnuts

12 hour slow cooked maple glazed pork belly, cheese, onion & chilli loaded potato, sesame fried broccoli

Chargrilled rib-eye steak, hand cut chips, baby gem, blue cheese mayo, port jus  
(£7 supplement)

Pan-fried trout fillet, buttered new potatoes, spinach & peas, mint hollandaise

Gnocchi, prawns, olives, capers, garlic & tomato, basil pesto

Moroccan cauliflower steak, cashew, aubergine, courgette & pomegranate cous cous, tomato, date, pepper salsa

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Christmas pudding, salted caramel & brandy sauce, vanilla ice cream

Cherry Bakewell crème brûlée, almond shortbread

Pecan nut chocolate brownie, vanilla ice cream, fruit of the forest coulis

Spiced rum & pineapple cheesecake, coconut cream

Mull of Kintyre, aged Brie, blue cheese, oatcakes, peach chutney

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Available from 12pm – 6pm, last sitting at 4pm

Monday: 21<sup>st</sup> December

Tuesday: 22<sup>nd</sup> December

Wednesday: 23<sup>rd</sup> December

Thursday: 24<sup>th</sup> December

Friday: 11<sup>th</sup> & 18<sup>th</sup> December

Saturday: 12 & 19<sup>th</sup> December

Sunday: 13<sup>th</sup> & 20<sup>th</sup> December