



S A M P H I R E

CHRISTMAS MENU

Warm Goats' cheese millefeuille, caramelised onion, thyme honey, walnut brittle ^{v, n}

Cured wild salmon, wasabi cream, lemon verbena, kohlrabi ^{gf}

Roasted Jersey scallops, brown butter & hazelnut puree, salsify & parsley ^{gf, n}

Foie gras & Sauternes parfait, caramelised oats, toasted apple brioche

Roasted English turkey, chicken fat potatoes, cranberry stuffing, red cabbage, turkey sauce

Beef cheeks with parsnips custard, pecorino & mojo verde ^{gf}

Roasted halibut, vadouvan & lobster cream, samphire, caper relish ^{gf}

Pumpkin gnocchi, whipped labneh, pumpkin & honey purée, toasted seeds

Mincemeat tartlet, clotted cream & burnt orange custard ^v

Pineapple & maple pudding, burnt honey & vanilla anglaise, mint ^{v, gf, n}

Chocolate fondant, white chocolate ice cream, blackberries & tarragon ^v

Selection of French cheese with membrillo, walnuts & crackers ^v



3 courses | £65 per person

(v) Vegetarian (gf) Gluten free (n) Contains nuts (ve) Vegan . Please inform us of any allergies or dietary requirements before ordering. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the 14 legal allergens is available upon request. A 10% discretionary service charge will be added to your bill.