

Sam's
RIVERSIDE

CHEF'S FEASTING MENU

£75 per person

STARTERS

Scallops, Brown Butter, Apple, Hazelnut

Wild Mushroom Parfait, Cornichons, Pickled Onion, Sourdough Toast (vg)

Yellowfin Tuna Crudo, Bergamot, Blood Orange, Fennel

Smoked Duck Breast, Fig, Walnut, Blue Cheese

MAINS

Roast Venison Loin, Chestnut, Red Cabbage, Juniper Jus

Norfolk Bronze Turkey, Roast Potatoes, Brussels Sprouts, Carrots, Pigs in Blankets, Chestnut Stuffing, Cranberry Sauce

Roast Halibut, Brown Shrimp, Crushed New Potatoes, Parsley Butter

Twice Baked Lincolnshire Poacher & Roasted Leek Soufflé, Pear & Walnut Salad

Served with a selection of side dishes

DESSERTS

Christmas Pudding Soufflé, Almond Crumble, Brandy Ice Cream

Chocolate & Chestnut Marquise, Brandy Cream

Cranberry Sorbet, Candied Cranberries, Gingersnaps (vg)

Festive British Cheese Selection, Crackers, Apple Jelly & Grapes, Candied Walnut

Menus are subject to change

A discretionary 12.5% gratuity will be added to your bill. 100% of all gratuities go to our staff.
Please let us know if you have an allergy or intolerance.