

EST. 2006

SAMPHIRE

A KENTISH BISTRO



CHRISTMAS SET MENU

2 courses £35 • 3 courses £40



STARTERS

Marie Rose crayfish cocktail, little gem lettuce (supp. +3) (gffo)

Smoked cod's roe, pickled kohlrabi, fennel cracker (gffo)

Smoked ham hock terrine, apple & pear chutney, toast (gffo)

Parsnip, apple & potato soup, warm bread & butter (gffo, v, veo)

MAINS

Pork, sage & apricot stuffed turkey breast, crispy bacon sprouts,
pigs in blankets, served with all the trimmings (gffo)

Roasted red onion tarte tatin, whipped goats curd,
roasted cobnut pesto (n, v, veo)

Mussels chowder, pancetta, leeks & potato, toasted rye loaf (gffo)

Braised beef shin, buttered winter greens, mash (supp +6) (gff)

DESSERTS

Christmas pudding, whipped brandy butter

Sticky toffee pudding, salted butterscotch sauce, miso ice cream

Apple & pear almond crumble, tonka bean custard, vegan sorbet (gff, veo)

Selection of Bears ice creams (gff, veo)

n = nuts | v = vegetarian | ve = vegan | veo = vegan option available gff = gluten-free-friendly*
gffo = gluten-free-friendly option available. All other items contain gluten.

* We've made these dishes without gluten-containing ingredients for guests who are avoiding gluten in their diet.
However, as gluten is present in our kitchens, we can't guarantee that they are 100% gluten-free.