



Sam's

WATERSIDE

CHEF'S FEASTING MENU

£60 per person



STARTERS

Smoked Duck Breast, Fig, Walnut, Blue Cheese

Scallops, Cauliflower, Brown Butter

Yellowfin Tuna Crudo, Bergamot, Blood Orange, Fennel

Wild Mushroom & Truffle Arancini, Parmesan

MAINS

Norfolk Bronze Turkey, Roast Potatoes, Winter Cabbage, Glazed Carrots,
Pigs in Blankets, Sage & Onion Stuffing, Cranberry Sauce

Roast Venison Loin, Chestnut, Red Cabbage, Juniper Jus

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

Christmas Vegetarian Pithivier, Pickled Walnut, Confit Leeks (vg)

Served with a selection of side dishes

DESSERTS

Chocolate & Salted Caramel Delice, Irish Coffee Ice Cream

Spiced Poached Pear, Mulled Wine Syrup, Vanilla Mascarpone

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.