



THE | SAMUEL
BAR & GRILL

CHRISTMAS MENU

STARTERS

SEASONAL DUCK PARFAIT

Toasted brioche, orange & cranberry glaze
6 wheat, 7, 11

ROASTED SWEET POTATO & BUTTERNUT SQUASH SOUP

Petit pan bread roll
7, 12

ROSEMARY & GARLIC CRUSTED GOATS' CHEESE

Spiced honey dressing tossed salad
6 wheat, 7

CHICKEN & WILD MUSHROOM VOL-AU-VENT

White wine tarragon cream sauce
6 wheat, 7, 9

MAINS

ROASTED TURKEY & GLAZED GAMMON

Sage & cranberry stuffing, creamed mashed potato, seasonal vegetables, rosemary roasting gravy
6 wheat, 7, 8, 9

SPINACH & RICOTTA TORTELLINI

Sun dried tomato cream sauce, fresh basil leaves, roasted walnuts, aged parmesan
5 walnuts, 6 wheat, 7, 11

ROASTED SLANEY VALLEY SHOULDER OF LAMB

Minted carrots & green beans, champ mashed potato, rosemary gravy
7, 8

FEATHER BLADE SLOW BRAISED BEEF

Creamed mashed potato, seasonal vegetables, wild mushroom creamed sauce
7, 9, 12

HERB CRUSTED BAKED FILLET OF COD

Garlic potato gratin, green beans, lemon & dill compound butter
3 cod, 6 wheat, 7

DESSERTS

WARM CINNAMON BAKED APPLE CRUMBLE

Spiced crème Anglaise, rum & raisin ice cream
6 wheat, 7, 9, 11

SEASONAL CHRISTMAS PUDDING

Vanilla custard, whipped cream, berry compote
6 wheat, 7, 8, 9

SALTED CARAMEL & CHOCOLATE CHEESECAKE

Butterscotch sauce, Chantilly cream
6 wheat, 7, 8, 11

VANILLA & BLACK CHERRY MOUSSE

Mixed berry sorbet, dark chocolate soil
6 wheat, 7, 8, 9, 11

TRADITIONAL MINCED PIES AND FRESHLY BREWED TEA/COFFEE

Spiced stewed fruit baked in golden brown crumbled short crust pastry
6 wheat, 7, 8, 9, 11

ALLERGEN INDEX

1. Crustaceans	4. Peanuts	7. Milk	10. Sesame seeds	13. Mustard
2. Molluscs	5. Nuts	8. Soy	11. Egg	14. Lupin
3. Fish	6. Cereal containing gluten	9. Sulphur dioxide	12. Celery & celeriac	