



2025 Christmas Menu



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£95 PER PERSON  
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STARTERS

VENISON LOIN CARPACCIO

Pickled & Roast Beetroot, Silver Skin Onion, Shimeji Mushroom, Red Vein Sorrel

JERUSALEM ARTICHOKE VELOUTÉ

Chorizo Oil

LOBSTER & DILL RAVIOLI

Baby Spinach, Lobster Bisque, Charred Lemon

MAINS

ROAST BRONZE TURKEY

Sage Stuffing, Cranberry Sauce, Brussels Sprouts, Yorkshire Pudding, Pigs in Bacon, Duck Fat Roast Potatoes, Roast Winter Vegetables

POACHED AND ROAST CORNISH MONKFISH

Crayfish & Brown Shrimp Beurre Noisette, Winter Squash & Parmesan

BEETROOT SAGE & LENTIL WELLINGTON

Spiced Puy Lentils, Crispy Kale, Parsnip Pureé

THYME AND GARLIC ROAST BEEF LOIN

Truffle Pomme Pureé, Shallot Tarte Tatin, Tarragon Pureé, Red Wine & Bone Marrow Jus

DESSERT

BRAMLEY APPLE CRUMBLE

Clotted Cream Anglaise, Calvados Ice Cream

STICKY DARK CHOCOLATE & PECAN BROWNIE

Clementine Sorbet, Poached Clementine

TRADITIONAL STEAMED CHRISTMAS PUDDING

Brandy Anglaise, Bourbon Vanilla Ice Cream

CORNISH CHEESE PLATE (GFA)

Keltic Gold, Cornish Yarg, Davidstow Cheddar, Crackers, Grapes, Apple Chutney

OUR KITCHEN HANDLES ALLERGENS, AND WHILE WE TAKE PRECAUTIONS, WE CANNOT GUARANTEE DISHES ARE COMPLETELY ALLERGEN-FREE. PLEASE INFORM OUR TEAM OF ANY ALLERGIES WHEN ORDERING.


SAMPHIRE
ON THE QUAY • FOWEY

A DISCRETIONARY 12.5% SERVICE
CHARGE WILL BE ADDED TO YOUR BILL.