Festive Menu

2 COURSE £34.50 / 3 COURSE £39.50

FROM 27TH NOV - 3RD JAN

ADVANCE BOOKINGS ONLY
FOR 4 AND OVER

SAM'S ON THE BEACH

STARTER

ROASTED BUTTERNUT SQUASH AND GINGER SOUP (V)
SPICED PUMPKIN SEEDS, CRISPY SAGE, WARMED FOCACCIA

HERB BREADED BRIE
HOT HONEY AND FIG SAUCE, PANCETTA CRISP, MICRO ROCKET

PORK, APRICOT AND PISTACHIO TERRINE
CARAMELISED RED ONION CHUTNEY, WARM SOURDOUGH TOAST

MAIN COURSE

PAN SEARED DUCK BREAST
CHERRY & KIRSCH SAUCE, DAUPHINOISE POTATO STACK,
GARLIC BUTTERED GREEN BEANS WITH PANCETTA

MONKFISH TAILS, CHAMPAGNE CREAM SAUCE AND CAVIAR
SAUTEE BABY POTATOES & SEA SALT CRISPY KALE

WILD MUSHROOM RISOTTO (VG)
THYME, GARLIC, PARMIGIANO REGGIANO, TRUFFLE DUST,
ROCKET & TOASTED WALNUTS

DESSERT

MULLED WINE POACHED PEARS
SERVED WITH MASCARPONE AND PISTACHIO NUTS

CHOCOLATE ORANGE FUDGE TART
BAILEYS FUDGE SAUCE, CREAM, & CANDIED ORANGE

ZESTY LEMON POSSET WITH HOMEMADE SHORTBREAD

DRINKS

SPICED APEROL SPRITZ £11
PROSECCO, APEROL, GINGER BEER, FROZEN CRANBERRY & ROSEMARY SPRIG
SPICED NO-PEROL £9

XMASTINI £11
CRANBERRY, GIN, REDCURRANT LIME & ROSEMARY SPRIG
NO-TINI. £11 NON ALCOHOLIC GIN INFUSED WITH RED CURRANT JELLY, CRANBERRY JUICE & LIME

SAM'S RECIPE SNOWBALL WITH EILICKER £11
OUR FAMILY RECIPE SNOWBALL WITH PROSECCO & GLACE CHERRY

BOOKINGS AVAILABLE ONLINE WWW.SAMSCORNWALL.CO.UK
OR CALL 01726 812255 FOR LARGE PARTIES