

THE  
SAMPHIRE  
RESTAURANT

*AUTUMN TERM*  
*2025-2026*

*Lunch menus*

All items may contain nuts or nut derivatives and other allergens. Please make staff aware of any dietary requirements.

Please note that this menu is subject to change to accommodate learners' assessments.



THE  
SAMPHIRE  
RESTAURANT

*TO BEGIN*

Minestrone soup with parmesan crisps

Wild Mushrooms en croute

*TO FOLLOW*

Roasted Chicken with pan gravy, seasonal vegetables & roasted potatoes

Haddock Goujons, hand cut chips, garden peas & tartare sauce

Wild Mushroom Tagliatelle

*TO FINISH*

Poached Pears in red wine

Sticky Toffee Pudding with homemade custard

1 Course £6.50, 2 Course £9.50, 3 Course £12.50

Available  
23<sup>rd</sup>, 24<sup>th</sup>, 25<sup>th</sup> September  
30<sup>th</sup> September, 1<sup>st</sup>, 2<sup>nd</sup> October

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*TO BEGIN*

Carrot & coriander soup

Pear & Walnut Salad with honey & mustard dressing

*TO FOLLOW*

Pork Cordon Bleu, mashed potatoes & charred cabbage

Thai Vegetable Stir Fry

Lasagne al Forno with Seasonal Salad

*TO FINISH*

Fresh Fruit Tart Trio

Rice Pudding with Orange Marmalade

1 Course £6.50, 2 Course £9.50, 3 Course £12.50

Available  
7<sup>th</sup>, 8<sup>th</sup>, 9<sup>th</sup> October  
14<sup>th</sup>, 15<sup>th</sup>, 16<sup>th</sup> October

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*TO BEGIN*

Cream of Vegetable Soup with Crème Fraiche

Crispy Halloumi & Pomegranate Salad

*TO FOLLOW*

Pan seared Belly Pork, honey & soy dressing, green beans,  
crushed potatoes

Plaice en Papilotte with Seasonal Vegetables

Spinach & Ricotta Pasta with Parmesan

*TO FINISH*

Warm Banana Loaf with Homemade Custard

Vanilla Cheesecake with White Chocolate & Cherry Sorbet

1 Course £6.50, 2 Course £9.50, 3 Course £12.50

Available  
21<sup>st</sup>, 22<sup>nd</sup>, 23<sup>rd</sup> October  
4<sup>th</sup>, 5<sup>th</sup>, 6<sup>th</sup> November

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*TO BEGIN*

Tomato Bruschetta on Rosemary & Garlic focaccia, Rocket Pesto

Chicken Liver Parfait, Red Onion Marmalade with Toasted Brioche

*TO FOLLOW*

Minute Beef Steak, Pont Neuf Potatoes, Roasted Vine Tomatoes with Cos Lettuce & Peppercorn Sauce

Pan fried Salmon with Lemon & Courgette Risotto

Asparagus, Pea & Butterbean Medley, Garlic Gnocchi with Rocket & Parmesan salad

*TO FINISH*

Lemon tart with Raspberry Compote

Apple Crumble with Homemade Ice cream

1 Course £6.50, 2 Course £9.50, 3 Course £12.50

Available  
11<sup>th</sup>, 12<sup>th</sup>, 13<sup>th</sup> November  
18<sup>th</sup>, 19<sup>th</sup>, 20<sup>th</sup> November

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# THE SAPHIRE

RESTAURANT

## *Christmas Menu*

### *TO BEGIN*

Chicken Liver Pate with Melba Toast

Honey & Roast Parsnip Soup

Smoked Salmon Prawn Cocktail

### *TO FOLLOW*

Chicken Roast Turkey with Stuffing, Roast Potatoes, Chipolata  
Sausages in Bacon & Seasonal Vegetables

Baked Salmon with Garlic Butter Prawns

Stuffed Pepper & Napoli Sauce with Winter Salad

### *TO FINISH*

Traditional Christmas Pudding with Brandy Sauce & Flambeed at  
the table

Traditional English Christmas Trifle

Cranberry Eton mess

2 Course £18.00, 3 Course £21.00

Available

25<sup>th</sup>, 26<sup>th</sup>, 27<sup>th</sup> November

2<sup>nd</sup>, 3<sup>rd</sup>, 4<sup>th</sup> December

9<sup>th</sup>, 10<sup>th</sup>, 11<sup>th</sup> December

16<sup>th</sup>, 17<sup>th</sup>, 18<sup>th</sup> December

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