



THE SAMPHIRE

RESTAURANT

HALLOWEEN TASTING MENU

COURSE 1

Witches Broth - Roasted Onion Consomme - Onion Compote - Poached Duck Egg - Watercress Foam - Focaccia and gels

COURSE 2

Shaped Pumpkin Gnocchi - White Wine, Cream and Spinach Sauce, Edible Flowers

COURSE 3

Deep-Fried Soft Shell Crab ~ Thai Green Hollandaise ~ Pickled Chilli, Sesame and Lemon-Dressed cucumber ~ Spring Onion ~ Red Pepper

COURSE 4

Sweet Chilli Glazed Pork Belly ~ Kale Chips ~ Pumpkin Puree

COURSE 5

Blueberry Sorbet ~ Goat Cheese Espuma ~ Almond Crumble

COURSE 6

Dark Chocolate Mousse ~ Pumpkin Ganache ~ Caramel & Chestnut Sauce

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.

Thursday 23rd October

7pm arrival

£35 per person

