

Festive Dining in Samphire

Starters

Confit Duck Leg Pressing | Clementine Gel, Focaccia Croute *GFO*

Chicory and Pear Salad | Butternut Squash, Caramelized Walnuts, Apple Balsamic Dressing *GF, N*

Smoked Mackerel Fillet | Horseradish Cream, Heritage Beetroots *GF*

Mains

Stuffed Turkey Roulade | Celeriac Purée, Maple Glazed Carrot, Parsnip Crisp, Fondant Potato, Greens, Sage Jus *GFO*

Fillet of Bream | Saffron and Mussel Sauce, Buttered Leeks, Parmentier Potato *GF*

Hazelnut & Herb Crusted Celeriac | Roasted Sprouts, Smoked Mash, Beurre Blanc *GFO, N*

Desserts

Classic Christmas Pudding | Brandy Sauce, Redcurrants *GFO, VO*

Chocolate Orange Tart | Baileys Ice Cream, Honeycomb *GFO*

Hampshire, Dorset and Isle of Wight Cheese | Spiced Apple Chutney, Artisan Biscuits, Candied Walnuts *N, GFO, V* - £3.50 Supplement

Lunch | Two Courses - £32 | Three Courses - £38

Available Monday 1st December - Wednesday 24th December

Dinner | Two Courses - £40 | Three Courses - £45

Includes Amuse Bouche to start, Bread & Butter and Coffee & Petit Fours to finish.

Available Monday 1st December - Tuesday 23rd December

Call us on 01590 677123 or email enquiries@stanwellhouse.com to book.

Please advise any special dietary requirements as soon as possible.

GF - Gluten Free | GFO - Gluten Free Option Available

N - Contains nuts | V - Vegetarian | VO - Vegetarian option available

VG - Vegan | VGO - Vegan Option Available



