



THE MENU AT SAMPSONS FARM

ROAST PUMPKIN & CORIANDER SOUP

CHICKEN LIVER PARFAIT WITH TOASTED BRIOCHE
& SAMPSONS HOME MADE RED ONION CHUTNEY

SMOKED HADDOCK POTATO CAKE
WITH A HOLLANDAISE SAUCE

TWICE BAKED TEIGN VALLEY GOAT'S CHEESE SOUFFLÉ
WITH BALSAMIC GLAZED BEETROOT

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BRAISED LOCAL BEEF IN RED WINE
WITH HORSE RADISH CREAMED POTATO

ROAST BREAST OF CORN FED CHICKEN WRAPPED IN CURED HAM
WITH SPINACH & EMMENTAL SWISS CHEESE ,
WITH TRUFFLE MASH AND A WILD MUSHROOM SAUCE

CRISPY CONFIT LEG OF DUCK
WITH CELERIAC GRATIN POTATOES AND AN ORANGE & CINNAMON SAUCE

SEARED FILLET OF SCOTTISH SALMON
WITH A PEA & PARMESAN RISOTTO
AND WHOLEGRAIN MUSTARD SAUCE

WILD MUSHROOM RAVIOLI WITH A CHIVE HOLLANDAISE SAUCE
WITH A SELECTION OF FRESH VEGETABLES

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STICKY TOFFEE PUDDING WITH A BUTTERSCOTCH SAUCE

VANILLA CRÈME BRULÉE WITH SHORTBREAD

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE
OR REAL DEVONSHIRE CLOTTED CREAM

DARK CHOCOLATE PARFAIT
WITH HOME MADE PISTACHIO ICE CREAM

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COFFEE

ONE COURSE INCLUDING COFFEE £14.95
TWO COURSES INCLUDING COFFEE £19.95
THREE COURSES INCLUDING COFFEE £24.95