



Call 07834 834040

Email info@samphireandsteel.co.uk

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THEMED MENU EXAMPLES

From The Forest

Inspired by foraging in Mother Nature's Backyard

Hickory smoke flavoured bread with Henderson's compound butter

Chestnut soup with blue cheese and bacon crumble

Lime leaf salt cured trout with walnut and sapphire salad

Wild boar with maple and ale fondant potato, trompet mushrooms, sour cherry and crab apple

Strawberries and bees honey crunch with Crème fraiche

From The Sea

Inspired by the ocean

Rosemary and Maldon salt ciabatta with Virgin olive oil and aged balsamic

Lobster crumpet with truffle potatoes and sea purslane

Stewed clams with yellow lentils, potato broth, fried garlic and parsley toast

Cod in string pastry, beetroot and parmesan dumpling, cauliflower puree pan cooked broccoli and sea rosemary butter sauce

Passion fruit curd meringue, cream and coral sponge

From The Land

Inspired by hard working individuals

Oven baked loafs with salty butter

Slow cooked and pressed Pork knuckle with sweet and sour farm vegetables

Chicken and butternut broth with a side of salt and pepper chicken crackling

Braised beef and roasted rump, slow roast carrots, creamed horseradish root potato and beef sauce

Warm Apple caramel cake with clotted cream



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EXAMPLE 3 COURSE MENU

Homemade breads and salted butter on the table

To Start

Guinea Fowl Rilette, tomato foam, game chips & onion compote

Peppered Scallops, chestnut & blue cheese sauce, watercress & fried apple

Goats Cheese & Pine Nut Pannacotta pea shoots, bell pepper & broad bean salad

The Main

Smoked Haddock & Cod Fishcake pan cooked, pak choi & Thai curry sauce

Grouse Breast chanterelle mushrooms, mushroom pate, pan cooked beets, pressed carrot & potato terrine & pan sauce

Barbecue Pork Belly crushed peanuts, cavolo nero with fried potatoes & apple

Desserts

Toffee Apple Tart Fine with granny smith & fennel sorbet

Salted Caramel Sticky Toffee Pudding with salt caramel centre, Smokey caramel sauce & vanilla ice cream

Chocolate & Beetroot Cake, crushed hazelnut, beetroot meringue, chocolate crumb & whipped cream

Hand crafted truffles and biscotti to finish



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EXAMPLE 4 COURSE MENU

To Start

Sweet Red Pepper Soup

smokey paprika, roast garlic and toasted sesame croutons

Duck liver pate

almond toast, onion and truffle chutney

The Mains

Yorkshire rib steak

Hand cut chips, ale battered onion rings, grilled parmesan plumb tomato, crumbed flat cap mushroom, watercress salad and Spiced peppercorn sauce

Beef cheek bourguignon

Herb mash, tender roast carrots and celeriac, pearl onion and pancetta sauce

Desserts

Classic crème brulee

With raspberry flavours and cookies

English Cheese selection

Chutneys, grapes celery salad and breads or water biscuits



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EXAMPLE 5 COURSE MENU

Artisan Handmade Breads

To Start

Sweet Red Pepper Soup

smokey paprika, roast garlic and toasted sesame croutons

Salmon gravlax

Caramelised figs, pickled beets, sweet herbs and horse radish crème fraiche

Pork rillettes

Juniper butter, spiced granny smith chutney, toasted sage ciabatta

The Mains

Beef cheek bourguignon

Herb mash, tender roast carrots and celeriac, pearl onion and pancetta sauce

Whirlow Lamb breast

Lamb sweet breads, saffron potatoes, butted spinach lamb sauce

Pan cooked Asparagus

Marinated Halloumi, new season potatoes, poached hens egg spinach and lemon hollandaise

Desserts

Classic crème brulee

With raspberry flavours and cookies

Poppy seed bakwell

Vanilla anglaise, fruit crumble and crème Chantilly

Dark Chocolate brownie

Cream, passion fruit and mango

English Cheese selection

Chutneys, grapes celery salad and breads or water biscuits

To Finish - Petit fours