

Smith's

FESTIVE LUNCH

2 COURSES 31.50

3 COURSES 36.50

Tuesday – Friday (Throughout December)

FESTIVE DINNER

2 COURSES 34.50

3 COURSES 39.50

Tuesday – Thursday (Throughout December)

STARTERS

Chicken Liver & Port Pate with Plum and Ginger Chutney

(GF) John Ross Oak Smoked Salmon and Cold Water Prawn Salad
with Prosecco & Dill Dressing

Smith's Classic Prawn Cocktail

King Prawns Deep Fried in Tempura Batter with Sweet Chilli Dipping Sauce

(GF) (v) Baked English Goats Cheese and Fig
with Caramelised Walnut Salad and Honey and Mustard Dressing

(GF) Steamed Shetland Mussels in a Chablis, Garlic and Shallot Sauce

MAINS

Traditional Local Free Range Turkey Carved on the Bone
with Chestnut, Pork and Onion Stuffing, Pigs in Blanket and all the Trimmings

Smith's Battered Cod Fillet with Mushy Peas
Gluten Free Batter Available

(GF) Red Thai Spice Seabass Fillet with Coconut, Lime, Pak Choi, Chilli Broth

Line Caught Guernsey Skate on the Bone
Served either Plain Grilled, in Batter or Meuniere

(v) Wild Mushroom, Cranberry and Chestnut Wellington with Cumberland Sauce

CHOICE OF ONE SET SIDE

Chunky Chips | Creamed Potatoes | New Potatoes | Seasonal Vegetables | Mixed Salad | Mushy Peas

ADDITIONAL SIDES

Truffle Lobster Mac 'n' Cheese 20 | Sautéed Brussels with Crispy Pancetta **(GF)** 6
Mixed Vegetables **(GF)** 4.5 | Mushy Peas **(GF)** 4.5 | Dauphinoise Potatoes **(GF)** 5.5
Creamed Potatoes **(GF)** 4.5 | Mint Buttered New Potatoes **(GF)** 4.5 | Chunky Chips **(GF)** 4.5
Creamed Spinach 6 | Greek Salad **(GF)** 6 | Dressed Mixed Salad **(GF)** 4.5
| Tomato, Rocket & Parmesan Salad **(GF)** 5 |



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