

Smith's

FESTIVE LUNCH

2 COURSES 34

3 COURSES 40

Tuesday – Friday (Throughout December)

FESTIVE DINNER

2 COURSES 37

3 COURSES 44

Tuesday – Thursday (Throughout December)

STARTERS

(GF) (v) Spiced Parsnip Soup

Smoked Duck Breast, Pickled Vegetables, Honey, Orange, Cracked Black Pepper Dressing

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

Smith's Classic Prawn Cocktail

Deep Fried King Prawns & Calamari in Panko Breadcrumbs with Crispy Seaweed
& Sweet Chili Dipping Sauce

(GF) (v) Whipped English Goats Cheese, Crushed Walnuts, Fig Salad

(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) Pan Fried Seabass Fillet with Chargrilled Butternut Squash, Garlic & Sage Butter

Baked Cod, Smoked Haddock & Spinach Florentine with Parmesan & Parsley Crumb

Grilled Line Caught Guernsey Skate with Fresh Mixed Herb & Garlic Butter
(*or Plain Grilled, in Batter or Meuniere*)

(v) Winter Vegetable and Cheddar Tart with Baby Tomato & Balsamic Relish

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 | Dauphinoise Potatoes (GF) 6.5 | Sauteed Brussels with Pancetta (GF) 6 |
Greek Salad (GF) 6 | Tomato, Rocket & Parmesan Salad (GF)

Price includes VAT; For our guests with dietary requirements or food allergies please ask your server who will advise on the ingredients used within this menu. **Vegan & Vegetarian Menu available on request**



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