

Smith's

FESTIVE LUNCH 2 COURSES 39 | 3 COURSES 45

Tuesday – Friday (Throughout December excl Xmas Eve & New Year's Eve)

STARTERS

Spiced Butternut Squash Soup **(Vegan)**

Chicken Liver & Port Pâte, Plum & Ginger Chutney, Toasted Baguette **(G)**

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

Smith's Classic Prawn Cocktail

Deep Fried King Prawns in Panko Breadcrumbs with Crispy Seaweed
& Sweet Chili Dipping Sauce **(G)**

Whipped English Goats Cheese, Crushed Walnuts, Fig Salad **(N)**

Steamed Shetland Mussels in a Chablis, Garlic & Shallot Sauce

MAINS

Traditional Local Free-Range Turkey Carved on the Bone with Chestnut, Pork & Onion
Stuffing, Pigs in Blanket and all the Trimmings **(G) (N)**

Smith's Battered Cod Fillet with Mushy Peas (*Gluten Free Batter Available*) **(G)**

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

Baked Cod, Smoked Haddock & Spinach Florentine with Parmesan & Parsley Crumb **(G)**

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

Winter Vegetable and Cheddar Tart with Baby Tomato & Balsamic Relish **(G) (V)**

CHOICE OF ONE SET SIDE

Chunky Chips | Skinny Fries | Creamed Potatoes | New Potatoes | Seasonal Vegetables | Mixed Salad

ADDITIONAL SIDES

Truffle Mac'n Cheese 12.5 **(G)** | Dauphinoise Potatoes 6.5 | Sautéed Brussels with Pancetta 6 | Greek Salad 6
Tomato, Rocket & Parmesan Salad 6

Additional Bread Roll 1.5

Choice of Desserts from our A la Carte Menu (excluding Cheese)

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**

Smith's

FESTIVE EVENING 2 COURSES 44 | 3 COURSES 50

Tuesday – Thursday (Throughout December excl Xmas Eve & New Year's Eve)

STARTERS

Spiced Butternut Squash Soup **(Vegan)**

Chicken Liver & Port Pâte, Plum & Ginger Chutney, Toasted Baguette **(G)**

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

Smith's Classic Prawn Cocktail

Deep Fried King Prawns in Panko Breadcrumbs with Crispy Seaweed
& Sweet Chili Dipping Sauce **(G)**

Whipped English Goats Cheese, Crushed Walnuts, Fig Salad **(N)**

Steamed Shetland Mussels in a Chablis, Garlic & Shallot Sauce

MAINS

Slow Cooked Beef Short Rib, Horseradish Mash, Caramelised Onion Red Wine Gravy **(G)**

Smith's Battered Cod Fillet with Mushy Peas (*Gluten Free Batter Available*) **(G)**

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

Baked Cod, Smoked Haddock & Spinach Florentine with Parmesan & Parsley Crumb **(G)**

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

Winter Vegetable and Cheddar Tart with Baby Tomato & Balsamic Relish **(G) (V)**

CHOICE OF ONE SET SIDE

Chunky Chips | Skinny Fries | Creamed Potatoes | New Potatoes | Seasonal Vegetables | Mixed Salad

ADDITIONAL SIDES

Truffle Mac'n Cheese 12.5 **(G)** | Dauphinoise Potatoes 6.5 | Sautéed Brussels with Pancetta 6 | Greek Salad 6
Tomato, Rocket & Parmesan Salad 6

Additional Bread Roll 1.5

Choice of Desserts from our A la Carte Menu (excluding Cheese)

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**