

Smith's

FESTIVE LUNCH
3 COURSES 47.00

Monday – Friday (Throughout December)

FESTIVE DINNER
3 COURSES 52.00

Monday – Thursday (Throughout December)

STARTERS

Winter Vegetable Minestrone, Parmesan & Salsa Verde

Atlantic Prawn Cocktail & Marie Rose Dressing **(G)**

Braised Octopus in Smoked Chilli, Tomato, White Wine & Garlic Sauce

Tiger Prawn Tempura, Asian Salad, Honey & Soy Dressing **(G)**

Winter Salad with Dolcelatte, Mulled Wine Poached Pear, Manuka Honey & Balsamic Dressing **(G)**

John Ross Oak Smoked Salmon, Baby Capers, Orange, Spring Onion & Baby Coriander

Serrano Ham, Wild Rocket, Confit Tomatoes, Balsamic Onions, Parmesan Shavings & Salsa Verde

MAINS

Traditional Roasted Norfolk Turkey, Sage & Onion Stuffing, Rich Turkey Gravy, Roast Maris Piper Potatoes, Seasonal Vegetables & Cranberry Sauce

Pan Fried Cornish Plaice Fillet with Seafood Butter **(G)**

Grilled Line Caught Guernsey Skate, Brown Butter and Capers

Smith's Fillet of Atlantic Cod in Batter **(G)**

Teriyaki Glazed Salmon Fillet, Stir Fried Vegetables, Sticky Plum, Soy & Sesame Dressing **(G)**

Grilled Sea Bass Fillets with Green Pea and Fresh Herb Sauce

Herb Crusted Peterhead Haddock Fillet with Chablis Cream Sauce **(G)**

Roasted Pheasant Breast in Pancetta & Confit Leg, Sage & Onion Stuffing, Red Wine Jus & Crispy Sage **(G)**
(pheasant may contain shot)

Char Grilled Prime Scottish Sirloin Steak & Peppercorn Sauce **(G)** (£4 supplement)

Tempura Cauliflower Florets, Curried Puy Lentils, Herb Salsa & Baby Coriander Cress **(G) (V)**

CHOICE OF ONE SET SIDE

Smith's Chips | Baby Herb Potatoes | Seasonal Vegetables | Mixed Salad

DESSERTS

Rum Baba with Rum & Raisin Ice Cream **(G) (N)**

Irish Cream Brûlée & Shortbread Biscuit **(G)**

Melting Belgian Chocolate Cake with Vanilla Ice Cream **(G)**

Cheese Selection, Grapes, Chutney, Celery & Biscuits **(G)**

Glazed Sicilian Lemon Curd Tart & Raspberry Sorbet **(G)**



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