

Smith's

FESTIVE LUNCH 3 COURSES 47.00

Monday – Friday (Throughout December)

FESTIVE DINNER 3 COURSES 52.00

Monday – Thursday (Throughout December)

STARTERS

Roasted Butternut Squash Soup with Crispy Sage

Atlantic Prawn Cocktail & Marie Rose Dressing (G)

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

Smith's Cod, Prawn & Caper Fishcake with Tartare Sauce (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, Pork, Sage & Onion Stuffing, Free Range Chipolata wrapped in Bacon
Rich Turkey Gravy, Roast Maris Piper Potatoes & Seasonal Vegetables (G)

Grilled Cornish Plaice Fillet with Sautéed Samphire & Seafood Butter (G)

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

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

Grilled Organically Farmed Sea Bass Fillets with Fennel Braised in Tomato, Chilli, Garlic & Pernod

Grilled Peterhead Haddock Fillet, Mussel & Saffron Cream Sauce with Peppers & Shallots

Roast Pheasant Breast in Pancetta & Confit Leg, Pork, Sage & Onion Stuffing, Red Wine Jus (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 & Costa Rican Pineapple with Rum & Raisin Ice Cream (G) (N)

Cardamom Crème Brûlée & Shortbread Biscuit (G)

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

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

Traditional Christmas Pudding with Brandy Butter & Vanilla Custard (G) (N)



For our guests with dietary requirements or food allergies please ask your server who will advise of the ingredients used within this menu. Some dishes may contain or have traces of nuts, or may have been made alongside other products containing nuts

(G) - CONTAINS GLUTEN, (N) - CONTAINS NUTS

An optional 12.5% service charge will be added to your bill.
All prices include VAT at the current rate

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