

The Grill

'SMITHS' OF SMITHFIELD'

Christmas Set Menu

69.5 per person

For the Table

Young's ale sourdough, cranberry & clementine butter / 2.5 per person

Starters

Oak smoked salmon, sour cream, celeriac, apple,
caviar, capers

Confit duck & chicken terrine, onion jam,
cornichons, torched fig

Charred leeks, puffed wild rice, pumpkin seed &
winter truffle vinaigrette / ve

Rosary goats cheese, pear, pickled walnuts,
golden raisins, bitter leaves / v

Mains

9oz Dairy Cow sirloin, glazed shallot walnut
ketchup, truffle chips
Upgrade to 7oz fillet / 12.5 supplement

Chestnut & cranberry stuffed turkey, duck fat
roasties, roasted roots, pigs in blankets, red
cabbage, Brussels sprouts, gravy

Pan fried stone bass, Cullen skink, mussels, leeks,
samphire

Jerusalem artichoke cassoulet, celeriac, salsify,
poached egg, hazelnut gremolata / v

Potato gnocchi, heritage squash, pickled wild
mushrooms, sage / ve

Additional Sides

Served to the table

A selection of seasonal sides

5 per person (*whole group*)

Puddings

Dark chocolate delice, salted caramel, Amaretto
ice cream / v

Coconut panna cotta, mango, passionfruit,
lime / ve

Christmas pudding, cranberry compote, brandy
custard / v

Long Clawson blue, seasonal chutney, fig & spelt
crackers, celery / v / 7.5 supplement

Petit Fours

Coffee & chocolate truffles / v / 152 Kcal
5 per person

*Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal) Please note that some of our dishes are cooked using an oil
which is produced from a genetically modified product.*

(v) Vegetarian (ve) Vegan (vea) Vegan available