



## Bird of Smithfield Christmas Menu 2016

### Starters

Slow cooked Bantham duck egg, salsify, celeriac, Périgord truffle butter (v)

Roasted Isle of Orkney scallop, squash purée, Jerusalem artichoke gratin, pickled walnut

Tartare of Scottish beef, truffle cream, pickled mushrooms, nasturtium, crispy shallots

Warm salad of duck, tardivo, port soaked currants, aged sherry vinegar, candid parsnip

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### Mains

Baked butternut squash, yellow chanterelles, baked onion, chestnut, carrots, brown butter (v)

Turbot fillet, winter greens, charred potatoes, celeriac purée, hazelnut and black truffle pesto

Roast rump of veal, buckwheat spätzle, Jerusalem artichoke, Swiss chard, salsify, parmesan

Pork chop and cheek, creamed potato, glazed onion, roasted carrots, pancetta, jus gras

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### Desserts

Roasted pear, honey, frozen white chocolate, almond financier

Chocolate brownie sundae, whipped salt caramel, tonka bean, vanilla ice cream, 100's and 1000's

Compressed pineapple, passion fruit, brown sugar, wild sorrel granite

Selection of cheese, homemade walnut and raisin bread, seasonal fruit chutney, grapes

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Coffee/ tea

**Three courses £55**

Please let us know if you have any special requirements  
A 12.5% discretionary service charge will be added to your bill  
For all enquiries contact Nadia 0207 5595100 / [nadia@birdofsmithfield.com](mailto:nadia@birdofsmithfield.com)

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