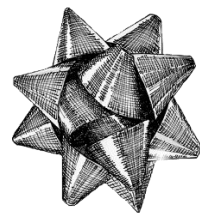


BIRD OF SMITHFIELD



CHRISTMAS 3 COURSE SET MENU | £55 pp

Pressed Pheasant, Ham Hock and Wild Mushrooms
Apple and celeriac remoulade

Devon Crab and Brown Shrimp Tart
Lemon beurre blanc, leek fondue, Gruyère cheese

Crispy Rosary Goat's Cheese and Caramelised Pear
Chicory and walnut Salad (v)

Venison Carpaccio and Chestnut Pesto
Tarragon cream, capers and Winchester cheese

Roast Cumbrian Turkey, Ballotine of Leg and Herb Stuffing
Spiced red cabbage, pigs in blankets, sprouts and bacon,
charred carrots, bread sauce, proper gravy

12 Hour Ox Cheek and Onglet Steak
Pancetta, mustard mash, kale, wild mushrooms, red wine sauce

Loch Duart Salmon, Brown Shrimp and Caper Butter
Parmesan gnocchi, thyme salt cured semi-dried tomatoes, kalamata olives

Jerusalem Artichoke and Salsify Pithivier
Chestnut parfait, artichoke purée and truffled mushrooms (vg)

Bird Christmas Pudding
Too much brandy and custard

Dark Chocolate Tart
Burnt clementine purée, vanilla cream

Spiced Pear Compote
Walnut crumble, banana and almond milk Crème Anglaise (vg)

Colston Bassett, Keens Cheddar and Somerset Brie
Oatcakes and pear chutney

Followed by tea, coffee and petit fours

Please note - There may be small ingredient changes made to this menu depending on supply and availability nearer to the time.
All prices include VAT. A service charge of 12.5% will be added to your bill. All gratuities are distributed among the team. If you have any food or drink allergy or intolerance and would like to know about any allergenic ingredients in our food or products, please speak to a member of our team before placing your order. Whilst we do our very best to accommodate you, unfortunately we cannot guarantee that our kitchens (nor those of our suppliers) are 100% allergen free.