

Smith's

Bar & Grill

Christmas Day Menu

3 courses £95pp

STARTERS

YELLOWFIN TUNA TARTARE

Taggiasca olive oil and parsley

BEEF CARPACCIO

Thinly sliced raw beef, Dijon mustard mayonnaise

CELERIAC SOUP

Olive oil, bread

CALAMARI

Tartare sauce, lemon wedge

BURRATA (V)

Datterino tomatoes, kalamata olives, pine nuts and olive oil

MAINS

SLOW-COOKED GRILLED TURKEY

Chipolatas wrapped in bacon, sausage stuffing, roasted potatoes, roasted carrots, brussels sprouts, red wine and cranberry sauce

SALMON

Char-grilled with tender braised kale and gremolata

WILD MUSHROOM RISOTTO

Rich mushroom broth, parmesan, parsley

Roast

Roasts are served with honey roasted carrots, duck fat roasted potatoes, tenderstem broccoli, parsnips, a homemade Yorkshire pudding & gravy

28-DAYS MATURED CHATEAUBRIAND

10-DAYS MATURED LAMB SHANK

ROASTED PORK BELLY

DESSERT

QUINOA CREME BRÛLÉE

Served with almond & pistachio biscuit and tuile

CHOCOLATE FONDANT

Served with vanilla ice cream

STICKY CHRISTMAS PUDDING

Salted caramel ice cream

CHURROS

Hazelnut chocolate sauce, orange zest

*Allergen information available on request. All prices are inclusive of VAT.
A discretionary 12.5% Service charge will be added to your bill.*