

## CHRISTMAS FEAST

*Served in 'SMITHS' cafe and bar 0•0*

### STARTERS

Severn and Wye smoked salmon, shallots, capers, parsley and lemon, sourdough toast  
Spiced Crown Prince squash soup, toasted chestnuts and seeds, (vg) sourdough toast (v)  
Wild mushroom, chestnut and chicory tart, walnuts, lemon, parsley (vg)  
Chicken liver parfait, winter pickles, quince jelly, sourdough toast  
Smoked ham, orange and Sussex Charmer croquettes, capers and tarragon crème fraîche

### MAINS

*All served with goose fat roast potatoes and honey roasted carrots & parsnips*

Crown of English Rose turkey, pigs in blankets, bread sauce, Brussel tops and chestnuts  
Hampshire venison, chestnut, port and bay leaf suet pie, crushed winter roots, Brussel tops  
Celeriac, spinach, leek and Sussex Charmer gratin, butternut squash purée, Jerusalem artichokes,  
Brussel tops, rosemary roast potatoes (v)  
Roast Scottish trout, creamed celeriac, fennel, leeks and gremolata  
6oz Aberdeen Angus fillet steak, triple cooked chips, roasted shallots, béarnaise (Supplement £12.50)

### PUDDINGS

Salted chocolate and cranberry tart, caramel ice cream  
Christmas pudding, spiced syrup, brandy butter ice cream  
Apple and quince crumble, custard  
Blue Monday cheese, quince jelly, celery, seeded crackers  
Spiced winter fruit Bakewell, clotted cream

### 3 courses £35

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. Tables of 8 or more are subject to a discretionary service charge of 12.5%

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