

# 'SMITHS' OF SMITHFIELD

## CHRISTMAS CANAPÉ BOARDS 2023

*10 canapés per board (of the same type), priced per board*

### FISH

- Devon crab and apple tart 40
  - Smoked salmon, sour cream and caviar blini 40
  - Salt and pepper squid, roast chilli sauce (gf) 35
  - Tempura king prawn, Bloody Mary mayo 45
  - Salt cod beignet, tartare sauce 35
  - Atlantic prawn cocktail, little gem cup 40
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### MEAT

- Rare roast beef, Yorkshire pudding, horseradish cream 40
  - Mini beef burger, dill pickle, ketchup, mayo, smoked cheddar 45
  - Rose turkey & chestnut ballotine, cranberry chutney 40
  - Dry aged beef carpaccio, fine herbs, truffle oil (gf) 45
  - Honey & mustard pigs in blankets 35
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### PLANT

- Goose fat Hasselback potatoes, gravy mayo (gf) 30
  - Beetroot, goats cheese and walnut tart (v) 35
  - Smoked cheese and black olive gougères (v) 30
  - Spiced falafel, coriander and mint relish (vg, gf) 30
  - Pumpkin and spinach filo parcel, pickled walnut ketchup (vg) 35
  - Caramelised fig, whipped vegan feta, pomegranate (vg) 40
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### SWEETS

- Spiced custard tart 40
- Chocolate and clementine choux buns 40
- Christmas pudding bites, brandy sauce 40

*We would require a pre-order from all guests 10 days before your booking date.  
A discretionary service charge of 12.5% will be added to your bill. Before you order your food and drink,  
please inform a member of staff if you have a food allergy or intolerance. All prices are inclusive of VAT.  
An adults daily recommended allowance is 2000 Kcal.*