

# 'SMITHS' OF SMITHFIELD

## CHRISTMAS DAY MENU 2023

### CANAPES

Smoked salmon, caviar and sour cream blini  
Yorkshire venison tartare, pickled celeriac, grain mustard, crisp bread, red onion chutney  
Spiced pumpkin & smoked cheese gougères (v)

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### STARTERS

Cured monkfish carpaccio, langoustine mayonnaise, pickled grapes, celery, seeded cracker  
Spiced parsnip velouté, onion bhaji, curry oil, pomegranate (ve)  
Wild mushroom parfait, black garlic & fig puree, toasted brioche (v)  
Pan fried wood pigeon, chanterelles, puffed barley, blackberries, dandelion, liquorice

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### MAINS

English Rose turkey, roasted roots, Brussels, chestnut stuffing, pigs in blankets, goose fat roasties, gravy  
Dry aged beef Wellington, Roscoff onion, ox cheek, sprouting broccoli, potato dauphinoise  
Swiss chard and goats cheese ravioli, braised salsify, black truffle, almonds, capers (v)  
Halibut cooked on the bone, celeriac, fennel, Fowey mussels, champagne & caviar velouté  
Heritage beetroot and vegan ricotta pithivier, pumpkin, dates, vegan gravy (ve)

### PALETTE CLEANSER

Earl grey and bergamot sorbet (vg)

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### PUDDINGS

Dark chocolate fondant, chestnut praline, egg nog ice cream, popping candy  
Frozen cranberry parfait, candied lemon, fig leaf oil, vegan meringues (ve)  
Christmas pudding, brandy and vanilla anglaise, redcurrant compote  
Artisan British cheese selection, port reduction, celery, chutney, grapes, crackers (v)

### COFFEE AND MINCE PIES

## FIVE COURSES 120

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.