



Death + Victory

COCKTAIL BAR

Festive Menu

£47.50 per person

Starters to share

Selection of British cured meats, hot smoked salmon, house pickles, grilled artichokes, roasted peppers, sweet potato croquettes, dips, toasted sourdough

Mains

Crown of English Turkey, pigs in blankets, goose fat roasties, braised red cabbage, roasted roots, chestnut & sage stuffing

Cornish hake, wild rice, watercress & white wine veloute, samphire, preserved lemon

Smoked heritage squash, crispy duck egg, toasted almonds, brown butter (v)

8oz Scotch Rump, charred cabbage, red wine glazed shallot, truffle mash

(7oz Scotch Fillet £7.50 supplement)

Puddings

Steamed Christmas pudding, brandy sauce, redcurrant jam

Blood orange posset, spiced shortbread

Baileys cheesecake, vanilla ice cream

Please note we do require a pre order 10 days before your seated meal.

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. All tables are subject to a service charge of 12.5% and a pre order in advance.

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Christmas Day

£95.00 per person

Starters

Smoked salmon ballotine, caviar, quails' eggs, chive cream
Cotswold white chicken terrine, trompette mushrooms, leek vinaigrette
Turnip & vanilla veloute, pickled grapes, chestnuts (v)

Mains

Crown of English Turkey, brandy glazed gammon,
pigs in blankets, chestnut & sage stuffing, duck fat roasties,
braised red cabbage, roasted roots, sprouts

Dry aged fillet of Scotch beef, fondant potato,
grilled hispi cabbage, cauliflower cheese croquette

Baked Cornish Cod, clams, girolles,
purple sprouting broccoli, preserved lemon

Salt baked celeriac, red wine glazed salsify, spiced pear,
goat's curd, black truffle (v)

Desserts

Steamed Christmas pudding, brandy sauce, redcurrant jam
Baked clementine cheesecake, clementine sorbet, almond crumble
Selection of artisan British cheeses, grapes, crackers, celery & chutney

Please note we do require a pre order 14 days
before your seated meal.

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