

The Grill

'SMITHS' OF SMITHFIELD'

Christmas Set Menu

69.5 per person

For the Table

Young's ale sourdough, cranberry & clementine butter / 2.5 per person

Starters

Oak smoked salmon, sour cream, celeriac, apple,
caviar, capers

Confit duck & chicken terrine, onion jam,
cornichons, torched fig

Charred leeks, puffed wild rice, pumpkin seed &
winter truffle vinaigrette / ve

Rosary goats cheese, pear, pickled walnuts,
golden raisins, bitter leaves / v

Mains

9oz Dairy Cow sirloin, glazed shallot walnut
ketchup, truffle chips
Upgrade to 7oz fillet / 12.5 supplement

Chestnut & cranberry stuffed turkey, duck fat
roasties, roasted roots, pigs in blankets, red
cabbage, Brussels sprouts, gravy

Jerusalem artichoke cassoulet, celeriac, salsify,
poached egg, hazelnut gremolata / v

Potato gnocchi, heritage squash, pickled wild
mushrooms, sage / ve

Additional Sides

Served to the table

A selection of seasonal sides

5 per person (*whole group*)

Puddings

Dark chocolate delice, salted caramel, Amaretto
ice cream / v

Coconut panna cotta, mango, passionfruit,
lime / ve

Christmas pudding, cranberry compote, brandy
custard / v

Long Clawson blue, seasonal chutney, fig & spelt
crackers, celery / v / 7.5 supplement

Petit Fours

Coffee & chocolate truffles / v / 152 Kcal
5 per person

*Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal) Please note that some of our dishes are cooked using an oil
which is produced from a genetically modified product.*

(v) Vegetarian (ve) Vegan (vea) Vegan available