F E S T I V E M E N U

STARTERS

Roast Parsnip & Bramley Apple Soup (GFA)
With crispy sage oil & warm artisan bread £8

Salt Baked Beetroot (GF)
Whipped feta, pistachios, pomegranate & orange & thyme dressing £9

Gin Cured Salmon (GFA)
Cured Scottish Salmon, dill crème fraiche, pickled cucumber & crispbread
£10

Woodland Mushroom on Toast (GFA)
Roasted woodland mushrooms on toasted sourdough, with truffle honey & crispy thyme £9

Featherblade of Beef Croquette
Braised beef in a light crumb, celeriac puree, pickled blackberries & red wine jus £10

Chicken Liver Parfait
Spiced apple & cranberry chutney with toasted brioche & dressed watercress £9

Duck & Ham Hock Terrine (GFA)
Homemade Piccalilli, wholegrain mustard mayonnaise & toasted brioche £10

Crispy Camembert
Coated in a light panko crumb, rocket, with rosemary honey, cranberry & port compote £11

F E S T I V E M E N U

MAINS

Smithy Roast Turkey (GFA)
Smithy secret recipe roast potatoes, sage & onion stuffing, honey glazed carrots & parsnips, buttered cabbaged, tenderstem broccoli with Yorkshire pudding & our speciality gravy £19

Pan Roasted Pork Rib Eye (GF)
Burnt apple puree, charred hispi cabbage, pancetta crumb, dauphinoise potatoes, rosemary jus £22

Beef Wellington
Topped with homemade pate, prosciutto & wrapped in buttery pastry served with dauphinoise potato, wilted spinach, rich beef jus £38

Chicken Supreme (GF)
With roasted bacon & mushrooms, confit garlic, white wine & cream sauce with Sauteed new potatoes £19

Slow Braised Cottage Pie (GFA)
Slowly braised prime local beef cooked with carrots, celery, onions & red wine with a cheddar cheese crust, served with honey & roasted root vegetables & a rich beef gravy £20

Pan Fried Seabass (GF)
Seabass fillets with a samphire & lemon butter, capers, crushed garlic & herb new potatoes £23

Roasted Gressingham Duck Breast (GF)
Roasted duck breast with braised red cabbage, roasted beetroot, blackberry pure, port reduction & fondant potato £24

Lamb Shank (GF)
Slow cooked shank with buttered savoy cabbage, honey glazed carrots, rosemary & chive mash with a rich red wine jus £25

The Old Smithy Home Made Pie
Chicken, Ham & leek in a creamy sauce served with a selection of vegetables & twice cooked chips with our rich chicken gravy £19

FESTIVE MENU

DESSERTS

Crème Brulee (GFA)
Infused with vanilla £7.50

Christmas Pudding (GFA)
Traditional Christmas pudding served with a brandy sauce £8

Apple Tart Tatin
With custard £8.50

Chocolate Brownie (GFA)
served with cream £7.50

Orange Polenta Cake
With dark chocolate ice-cream, chocolate gel & cranberry tuille £8

Sticky Toffee Pudding (GFA)
With vanilla ice cream £7.50

White Chocolate & Stem Ginger Cheesecake
Buttery biscuit base with creamy topping laced with winter spices & infused with caramelised white chocolate, served with gingerbread wafers £8.50

Selection of Ice-Cream & Sorbet
2 scoops £4 / 3 scoops £6

Cheese & Biscuits
A selection of 5 cheeses, chutney, & a selection of biscuits £9.50

A Selection of Fudge & Truffles £4.50

Brandy Alexandra £9 **Espresso Martini £9**

Floater Coffee £5 **Liqueur Coffee £8**

Hot Drinks
Americano £3 Americano with milk £3.20
Flat White £3.20 Cappuccino £3.20 Latte £3.20
Espresso £2.85 Double Espresso £3.50 Selection of Teas £3.20 Hot Chocolate £3.40

Please be aware some meals & desserts may contain nuts and other allergens. If you have allergies or intolerances, please inform a member of staff before ordering.

GFA – This dish can be gluten free. GF – This dish is gluten free. Note our chips are not GF