Bird of Smithfield
Christmas Menu 2016

Starters

Slow cooked Bantham duck egg, salsify, butternut, yellow chanterelles, Perigord truffle butter (v)

Roasted Isle of Orkney scallop, squash purée, Jerusalem artichoke gratin, pickled walnut

Tartare of Scottish beef, truffle cream, pickled mushrooms, nasturtium, crispy shallots

Warm salad of duck, port soaked currants, candid parsnip, bitter leaves, aged sherry vinegar

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Mains

Baked butternut squash, braised onion, chanterelles, brown butter, chestnuts, roots (v)

Roast wild Cornish Turbot fillet, charred potatoes, winter cabbage, celeriac, truffle and hazelnut pesto

Rump of veal, buckwheat spätzle, Jerusalem artichoke, cavolo nero, salsify, parmesan

Pork chop and glazed cheek, creamed potato, charred onion, roasted carrots, pancetta, roasting juices

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Desserts

Roasted pear, almond financier, frozen white chocolate, honey

Chocolate brownie sundae, whipped salt caramel, tonka bean, vanilla ice cream, 100's and 1000's

Compressed pineapple, brown sugar, sorrel, lime, passion fruit

Selection of cheese, homemade walnut and raisin bread, seasonal fruit chutney, grapes

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Coffee/ tea

Three courses £55

Please let us know if you have any special requirements
A 12.5% discretionary service charge will be added to your bill
For all enquiries contact Nadia 0207 5595100 / nadia@birdofsmithfield.com

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