



# Smith's

Bar & Grill

## CHRISTMAS MENU

£38PP

TO START WITH  
BREAD AND BUTTER

### STARTERS

BUTTERNUT SQUASH SOUP  
*Fresh seasonal ingredients, served with baguette*

BEEF TARTARE  
*Seasoned with quail egg, chives, gherkins, Dijon mustard, shallots & tabasco. Served with grilled sourdough toast*

CRAB AND AVOCADO SALAD  
*Served with chilli, parsley, lemon mayo*

BEETROOT CARPACCIO  
*Served with rocket, feta cheese mousse with lemon zest and thyme.*

### MAINS

SLOW COOKED GRILLED TURKEY  
*Chipolatas wrapped in bacon, sausage stuffing, roast potato, roast carrots, brussels sprouts, red wine sauce and cranberry sauce.*

BUTTERNUT SQUASH AND SAGE RISOTTO.  
*Orange oil and deep-fried sage*

CHARGRILLED SIRLOIN STEAK  
*Served with dauphinoise potato, tender steam broccoli, roasted shallots and red wine juice, pea shoots*

PAN FRIED SEA BASS FILLET  
*Served with cauliflower puree, spinach, lemon, and balsamic glaze dressing.*

### DESSERT

OPERA CAKE

BREAD AND BUTTER PUDDING WITH CRANBERRIES AND CLEMENTINES

CHRISTMAS PUDDING WITH BRANDY SAUCE

VEGAN LEMON MERENGUE





# Smith's

Bar & Grill

## PESCATARIAN CHRISTMAS MENU

£38PP

TO START WITH  
BREAD AND BUTTER

### STARTERS

HOT SMOKED MACKEREL  
*grilled tomatoes, olive puree, basil oil.*

SALMON AND SMOKED HADDOCK FISH CAKE  
*weltd spinach, mustard, and butter sauce.*

CRAB AND AVOCADO SALAD  
*Served with chilli, parsley, lemon mayo*

TRIO OF OYSTERS  
*With vinegar shallots and chilli, salsa Verde and ponzu.*

### MAINS

PAN FRIED SKATE  
*Potato mousseline and caper and butter sauce.*

GRILLED SEA BASS,  
*Rocket and fennel salad, with lemon dressing and tomatoes.*

GRILLED TUNA  
*Weltd spinach, sauce vierge.*

CRAB LINGUINE  
*Concassed tomato soft herbs, chives, parsley, chillies, fish velouté.*

### DESSERT

OPERA CAKE

BREAD AND BUTTER PUDDING WITH CRANBERRIES AND CLEMENTINES

CHRISTMAS PUDDING WITH BRANDY SAUCE

VEGAN LEMON MERENGUE







# Smith's

Bar & Grill

## VEGETARIAN CHRISTMAS MENU

£38PP

TO START WITH  
BREAD AND BUTTER

### STARTERS

HOMEMADE SOUP OF THE DAY VE  
*Fresh seasonal ingredients, served with baguette*

BUTTERNUT SQUASH AND RICOTTA RAVIOLI VE  
*Grilled potato, roasted onion, chicory, chickpeas, and basil aquafaba*

BETROOT CARPACCIO  
*Served with rocket, feta cheese mousse with lemon zest and thyme.*

### MAINS

SEASONAL GRILL VEGETABLES WITH CHIMICHURRI VE

BUTTERNUT SQUASH AND SAGE RISOTTO.  
*Orange oil and deep-fried sage*

AUBERGINE AND TOMATO PARMIGIANA  
*Thinly sliced aubergine, topped with tomato sauce and Grana Padano*

CHARGRILLED CAULIFLOWER STEAK  
*Cauliflower puree, roast potato, roast carrots, brussels sprouts, vegetarian gravy, parsley cress.*

### DESSERT

OPERA CAKE

BREAD AND BUTTER PUDDING WITH CRANBERRIES AND CLEMENTINES

CHRISTMAS PUDDING WITH BRANDY SAUCE

VEGAN LEMON MERENGUE

