



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

BEETROOT 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