

The Old Smithy

Boxing Day 2017

To Begin

Winter roasted vegetable soup with herb dumplings and warm crusty bread **GFA**

Our homemade duck liver pate with chutney and crusty bread **GFA**

Home cured gravadlax with gin and sloe berries, potato and bacon salad **GF**

Game sausages with roasted button mushrooms, shallots, chestnuts and red wine jus

Goats cheese and beetroot salad with toasted pine nut and basil dressing **GF**

Refreshing sorbet to cleanse the palette

The Middle

Roast sirloin of beef with Yorkshire pudding, roast potatoes, gravy **GFA**

Chicken stuffed with winter fruit, sage and stilton port sauce herb and garlic roast potatoes

Broccoli and butternut squash gratin with mature cheddar roast potato

Slow roasted lamb rump, savoy cabbage, smoked bacon and black pudding fondant potatoes **GF**

Trio of fish: lobster tail, king prawns and crab served with spinach, asparagus, and samphire salad with herb and garlic roast potatoes

Main meals are served with seasonal vegetables

The End

Crème brûlée with burnt sugar crust and shortbread biscuit **GFA**

Apples and pears cooked in mulled wine in a rich short crust pastry and crème anglaise

Assiette of desserts: chocolate brownie, passion fruit cheesecake and festive fruit tartlet

Chocolate and orange fondant served with Cointreau and orange ice cream

Sticky toffee pudding with a rich toffee sauce & vanilla ice cream

A selection of three cheeses with biscuits, grapes & celery **GFA**

Followed by filter coffee

£37 per head

£20 per head (including a soft drink) for children under the age of 12

(Please ask a member of staff for alternative vegetarian and gluten free options)