

The Old Smithy

Festive Lunch and Evening Menu

Parties of 10 or more only

available throughout December

To Begin

Sweet Potato with a hint of chilli or Pea and Ham Soup (GFA)

Bowl of homemade soup with warm baked bread £5

Salmon Trio (GF)

Smoked salmon, gravlax, salmon tempura skewer dressed leaves citrus and dill dressing £7

Chicken Liver Pate

Chicken liver pate flavoured with cranberries and brandy, served with a mini loaf and chutney £6.50

Button Mushrooms (V)

Sautéed in white wine, garlic and cream in a puff pastry case £6

Haloumi Skewers (V)

Cherry tomatoes, courgette and mushroom with a sweet chilli dip £6

The Middle

Beef Blade (GF)

Cooked overnight served with creamy mash and a selection of winter veg £14

Roast Turkey (GFA)

With pigs in blankets, stuffing, honey roasted carrots, Yorkshire pudding, roast potatoes and gravy £14

Stuffed Pork Fillet

Filled with black pudding, bacon, mushrooms, apples and sage served with Dauphinoise potatoes and a cider sauce £15

Oven Baked Hake Fillet (GFA)

With a pancetta and herb crust, white wine, parmesan, cream sauce and wilted spinach, green beans and Dauphinoise potato £15

Stuffed Red Peppers (V)

Filled with rice, mushrooms, courgettes, onions, tomatoes, pine nuts and lightly spiced £13

Main meals are served with seasonal vegetables

The End

Raspberry and white chocolate crème brûlée with shortbread biscuit £5.50 (GFA)

Salted caramel tart with caramel fudge topping served with Cointreau and orange ice cream £5.50

Mincemeat bread and butter pudding with creme anglaise £5.50

Traditional sherry trifle £5.50

Traditional Christmas pudding with brandy sauce £5 (GFA)

A selection of three cheeses served with biscuits, grapes and celery £6.50 (GFA)

Four homemade truffles £2

Coffee and Tea £2