

# *The Old Smithy*

## *Festive Lunch and Evening Menu*

*Parties of 10 or more only*

*available throughout December (pre-order required)*

### *To Begin*

*Roasted butternut squash soup with a touch of cream and warm crusty bread £4.75 GFA*

*Chicken liver and smoked bacon pâté flavoured with brandy and cranberries, served with toast and a cranberry and pear chutney £6.50 GFA*

*Salmon poached with dill and lemon topped with smoked salmon and a dill mayonnaise, served with dressed leaves £6.50*

*Trio of fresh melon with feta and a watercress and herb oil £5 GFA*

*Button mushrooms simmered in a creamy peppercorn sauce, served in a filo pastry basket and topped with a stilton crust £6 (stilton optional)*

### *The Middle*

*Slow cooked lamb shank on herb coated mini roast potatoes, with a mint and redcurrant sauce £16 GFA*

*Local Staffordshire turkey, pigs in blankets, roast potatoes, homemade stuffing and gravy £13 GFA*

*Grilled cod fillet with a chorizo and herb crust, on crushed new potatoes and a watercress sauce £14 GFA*

*Braised beef brisket with caramelised shallots, smoked mash and red wine reduction £15 GFA*

*Roasted Mediterranean vegetable wellington served with a mulled wine sauce £13*

*Main meals are served with seasonal vegetables*

### *The End*

*Raspberry and white chocolate crème brûlée with a pistachio shortbread biscuit £5.50 GFA*

*Baileys infused bread and butter pudding with creme anglaise £5.50*

*Chocolate brownie with chocolate rubble, chocolate sauce and vanilla ice cream £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*

**Please ask a member of staff for alternative vegetarian or gluten-free options, or any other dietary requirements**