

the old smithy inn

freehouse

christmas menu

smalls

Parsnip & Bacon Soup.

Served with butter and warmed crusty ciabatta

Hot & Spicy Prawns

Shell on prawns with coriander, paprika, cumin & fresh lemon

Cannellini Bean & Red Onion Risotto

Reduced in white wine. With garlic, thyme and grated parmesan

Stuffed mushrooms

With couscous, pine nuts and roasted veg

biggies

Roast Turkey

Served with all the trimmings; roast potatoes, sweet potato mash, carrots, buttered leeks, red cabbage, Pigs-in-blankets, Yorkshire Pudding, sprouts & lashings of gravy goodness

Nut Roast

Served with all the above trimmings, only in a vegetarian format!

Seared Duck Breast

With sauté potatoes, mange tout, crushed hazelnuts with an orange & cranberry jus

Salmon Fillet

With crushed buttered new potatoes, parsley & lemon hollandaise and vine tomatoes with an orange and honey glaze

puds

Tiramisu Roulade

Coffee Meringue, rolled with a creamy mascarpone & masala filling, dusted with cocoa.

Served with clotted cream

Brandy Pudding

With cherries & pecan nuts, soaked in brandy syrup. Served with homemade brandy butter

Fresh Fruit Salad

Served with double cream

3 courses = £23.50 pre-booked parties of 10 or more only x