Silversmiths
EST. 1934

Christmas MENU

2 Courses - £38
3 Courses - £48

Starters

Beef Rib Pressing (GF)
Cauliflower, Chive

Goats Cheese & Beetroot Cheese Cake (V)
Walnut, Grape, Pinenut, Fennel

Scallop (GF)
White Chocolate, Coffee, Juniper

Pork Sage & Onion Scotch Egg
Apple, Cinnamon

Mains

(Greens For The Table)

Turkey Bacon & Stuffing Roulade (GF)
Pigs in Blanket, Roast Potato, Root veg, Cranberry, Gravy

Venison (GF)
Celeriac, Vanilla, Dauphinoise Potato, Port Sauce

Duck (GF)
Carrot, Orange, Liquorice, Fondant Potato, Tenderstem

Stone Bass (GF)
Pernod, Caper, Gherkin, Pea, Salsify, Samphire, Potato

Gnocchi (VE)
Tomato, Onion, Courgette, Pepper, Aubergine, Garlic, Rosemary

Deserts

Christmas Pudding (GF) (VGO)
Brandy, Winter Berry

Sticky Toffee Pudding (GF) (V)
Walnut, Caramel, Baileys

Yule Log (V)
Hazelnut, Fig, Black Berry, Chantilly, Chocolate

White Chocolate (V)
Cranberry, Vanilla, Biscuit

V - VEGETARIAN | **VGO** - VEGETARIAN OPTION | **GF** - GLUTEN FREE | **GFO** - GLUTEN FREE OPTION | **VG** - VEGAN | **N** - CONTAINS NUTS

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you.