

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