Silversmiths
EST. 1934

Christmas MENU

2 Courses - £38 3 Courses - £48

Starters

Parsnip Soup (GFO) (VG)
Chive, Honey & Oat Sourdough

Beef Rib Pressing (GF)
Cauliflower, Chive

Jerusalem Artichoke (V) (GF) £8
celeriac, mustard seeds

Scallop (GF)
White Chocolate, Coffee, Juniper

Pork Sage & Onion Scotch Egg
Apple, Cinnamon

Mains

(Greens For The Table)

Roast Sirloin Of Beef (GF)
Roast Potato, Root Veg, Red Wine Sauce

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

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

Slow Roast Duck (GF)
Carrot, Orange, Fondant Potato, Duck Sauce

Stone Bass (GF)
Pernod, Caper, Gherkin, Salsify, Leek, Potato

Cauliflower Risotto (VG) £18
Truffle, Parmesan, Capers.

Deserts

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

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

Yule Log (V)
Pear, Apple, Chantilly, Chocolate

White Chocolate Mousse (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.