

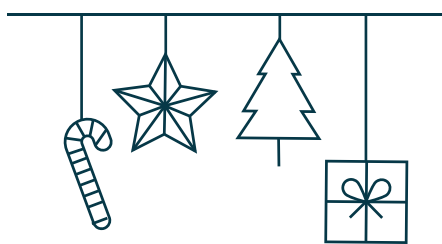


Silversmiths

EST.  1934

Christmas Day Menu

4 COURSES
£55
12 - 2PM
2:30 - 4:30PM



Christmas Day Menu

Prosecco on arrival

Cauliflower and truffle velouté

to start

Prawn cocktail GFO

Gem lettuce | whisky | tabasco | prawn | marie rose

Ham hock GFO

Terrine | pickles | warm bread

Pickle tray GFO

Carrot and onion bhaji | mango | lime | mint | chilli

mains

Christmas dinner all the trimmings

Succulent Free Range Turkey Breast GFO

or

Vegan Wellington V VG

Served with Cranberry sauce | stuffing | chestnuts | roast potatoes
carrots | parsnips | seasonal veg and rich gravy

Add Extra Pigs in Blankets £3 Add Bread Sauce £3

Seabass en papillote GFO

Seabass | fennel | chermoula | chilli | lemon | baby potato

dessert

Christmas pudding V VG

Traditional | brandy | fire

Sticky toffee pudding V VG

Spiced sticky toffee | mince pie ice cream | pedro jimenez

Trifle V VG

Tahitan vanilla | strawberry | aged balsamic | sherry

V - VEGETARIAN | VGO - VEGETARIAN OPTION
GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | VG - VEGAN

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you. We will do our best to cater for all dietary requirements although we cannot 100% guarantee non-cross contamination. We require a 50% deposit per person and a pre order to book.