

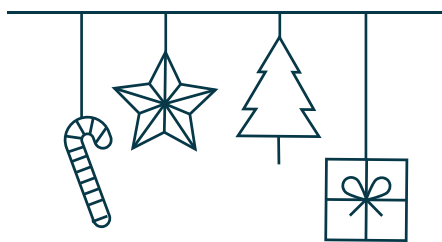


Silversmiths

EST.  1934

Christmas Menu

3 COURSES
LUNCH £30
DINNER £40



Set Christmas Menu

starters

Crab ^{GF}

Crab | cucumber sorbet | fromage beurre blanc | dill pickle | chamomile

Beetroot ^{GF V VGO}

Granita | blackcurrant | Norwegian brown | liquorice

Chicken Liver

Parfait | hazelnut | brioche | mandarin | quince

Soup ^{GFO V VGO}

Chestnut velouté | freshly baked bread | house butter

mains

Christmas dinner all the trimmings

Succulent Free Range Turkey Breast ^{GFO}

or

Vegetable 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 ^{GF}

Leek | lemon beurre blanc | sour strawberry | trout roe

Celeriac ^{GF V VG}

Celeriac | bbq | xo | hazelnut satay | oyster mushroom | smoked strawberry

Goose ^{GFO}

Breast | leg | squash | chestnut | tamarind | peanut | blue cheese

dessert

Christmas pudding ^{V VG}

Traditional | brandy | fire

Bread and Wine

Toast parfait | salted caramel | cherry | cherry wine sorbet | nougatine

Waldorf ^{GF}

Apple | celery and grape sorbet | walnut | burnt goat's cheese marshmallow
frozen chamomile infused baby gem

Sticky Toffee Pudding

Sticky toffee | cinder | apple and vanilla | truffle

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.