



BIRD OF SMITHFIELD

Festive Fizz £8

Prosecco, homemade limoncello, spiced squash and pear purée, plum bitters

CHRISTMAS MENU 2017

Baked Beetroot,
goat's curd, pear, pickled beetroot, roquette (v)

Roasted Isle of Orkney Scallop,
Jerusalem artichoke purée, chanterelles, kibbled onion, truffle

Chicken and Mushroom Terrine,
grilled scallions, hazelnuts, nasturtium

Salmon Rilette,
pickled cucumber, radish, dill, lemon oil

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Pumpkin Agnolotti,
chestnut, cavolo nero, brown butter, pickled trompette (v)

Pan fried Sea Bream,
creamed potato, mussels, leeks, chervil

Roasted Sirloin of Beef,
mushroom persillade, straw potato, beef fat emulsion

Roasted Guinea Fowl,
crushed root vegetables, agen prune, sprout leaves, scorched onion

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Lemon Drizzle Sponge,
clementine, lemon curd, raspberry

Baked Cheesecake,
black currant, rhubarb, vanilla

Chocolate Brownie Sundae,
marshmallow, pistachio, grue de cacao

Selection of Cheese,
fruit and nut bread, seasonal fruit chutney *£5 supp.*

Three courses £55

Coffee / tea, festive petit fours £3.50

Please let us know if you have any special requirements.

All food orders are required at least 10 days in advance of your booking.

All menu changes need to be confirmed 48 hours before the event, all covers will be charged after this period.

A 12.5% discretionary service charge will be added to your bill.

For all enquiries contact Ylenia 0207 5595100 / events@birdofsmithfield.com

Bird of Smithfield, 26 Smithfield, London, EC1A 9LB