

# CHRISTMAS MENU 2018

## BIRD of SMITHFIELD

**Pressed Chicken & Ham Hock,**  
*wild mushrooms, pickled celery, toasted nuts*

**Poached Salmon,**  
*horseradish, sourdough crisp, keta caviar*

**Heritage Beetroot Salad**  
*goat's curd, endive, watercress, truffle dressing*

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**Free range bronze roast turkey**  
*duck fat roast potatoes, pigs in blankets, red cabbage*

**Oven Baked Halibut,**  
*braised leeks, sautéed potato, beurre blanc*

**Grassfed Fillet of Beef & Braised Ox Cheek**  
*mashed potato, chantenay carrots, herb crumble*

**Roasted Winter Cauliflower,**  
*harissa mayonnaise, pickled onions, romanesco*

**For the table**  
*winter cabbage & mustard Cream  
new potatoes & herb butter  
chantenay carrots & coriander*

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**Christmas Fruit and Nuts tart**  
*warm vanilla custard*

**Tiramisu**  
*amaretto, espresso sorbet, coco tuile*

**Selection of English Cheese**  
*quince jelly, pickles walnuts, biscuits*

Please speak to your waiter before ordering if you have any food allergies or intolerances.  
A discretionary service charge of 12.5% will be added to your bill