



THE BLACKSMITHS

Festive Menu

£45 PER PERSON

£10 DEPOSIT PER PERSON & PREORDER REQUIRED

Starters

ROAST PARSNIP & CHESTNUT SOUP
SERVED WITH PARSNIP CRISPS

CHICKEN, BLACK PUDDING & ASPARAGUS TERRINE
WITH RED PLUM CHUTNEY & TOASTED SOURDOUGH BREAD

SMOKED SALMON & CREME FRAICHE CROSTINI
WITH AVOCADO, CHIVE, LEMON & DILL DRESSING

The Main Event

ROAST TURKEY BREAST
PORK & CRANBERRY STUFFING SERVED WITH ROASTED
PARSNIPS, RED CABBAGE, CARROT PUREE, PIGS IN BLANKETS,
ROAST POTATOES & SAGE JUS

SEARED SALMON FILLET
ON A BED OF SPINACH, SAUTÉED NEW POTATO & CHARGRILLED
BROCCOLI STEMS WITH A CHIVE & WHITE WINE SAUCE

BAKED BUTTERNUT SQUASH & LENTIL PITHIVIER
SERVED WITH A WATERCRESS SAUCE

To Finish

PEAR & PLUM CRUMBLE TART
SERVED WITH CUSTARD SAUCE & VANILLA ICE CREAM

BLUEBERRY CHEESECAKE

CHOCOLATE & AMARETTO
WITH CREAM

BLACKSMITHS CHEESE BOARD



ALL MEAT IS SOURCED LOCALLY FROM BELL & SONS BUTCHERS
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS, AS ALL FOOD IS PREPARED IN A
KITCHEN WHERE NUTS, GLUTEN & OTHER ALLERGENS ARE PRESENT
NO SERVICE CHARGE IS INCLUDED ON YOUR FINAL BILL