



THE BLACKSMITHS

# *Festive Menu*

£49 PER PERSON

£10 DEPOSIT PER PERSON & PREORDER REQUIRED

## *Starters*

ROAST PARSNIP & CHESTNUT SOUP  
SERVED WITH PARSNIP CRISPS

GOATS CHEESE CROSTINI  
WITH ROAST BEETROOT, CHIVES & BALSAMIC DRESSING

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

## *The Main Event*

ROAST TURKEY BREAST  
APPLE & SAGE STUFFING SERVED WITH PIGS IN BLANKETS, THYME  
& GARLIC ROASTED POTATOES, MAPLE GLAZED CARROT &  
CREAMY SAVOY CABBAGE

PAN FRIED SALMON FILLET  
ON A BED OF SAUTEED NEW POTATO WITH SAMPHIRE,  
DILL & WHITE WINE SAUCE

ROAST CAULIFLOWER STEAK  
TOPPED WITH QUINOA SALAD SERVED WITH TOMATO COULIS

## *To Finish*

APPLE & PLUM CRUMBLE  
SERVED WITH CUSTARD SAUCE & VANILLA ICE CREAM

CLASSIC MINCE PIE  
DUSTED WITH ICING SUGAR SERVED WITH A GLASS OF  
MULLED WINE

CHOCOLATE & BRANDY FONDANT

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