



THE BLACKSMITHS

Christmas

MENU

two courses £45
three courses £52
deposit of £10 per head
& pre-order required



TO START

ROASTED JERUSALEM ARTICHOKE SOUP
with truffle oil, crispy sage and sourdough croutons

SMOKED SALMON & AVOCADO TARTARE
with horseradish crème fraîche, dill and toasted brioche

CHICKEN LIVER PARFAIT
with cranberry and port chutney and toasted sourdough

THE MAIN EVENT

ROAST NORFOLK TURKEY BREAST
with pigs in blankets, sage and onion stuffing, roast potatoes, glazed carrots, braised red cabbage, parsnip purée and thyme gravy

ROASTED SALMON FILLET
with crushed herb potatoes, wilted spinach and a Champagne and dill sauce

BEETROOT & BUTTERNUT SQUASH WELLINGTON
chunky beetroot & butternut squash in a sweet & sharp balsamic chutney wrapped in a golden baked pastry with roasted root vegetables, crushed potatoes and red-wine jus

SLOW-BRAISED BEEF FEATHERBLADE (£6 supplement)
with horseradish mash, roasted root vegetables and red-wine gravy

TO FINISH

TRADITIONAL CHRISTMAS PUDDING
with brandy custard

APPLE, PEAR & MINCEMEAT CRUMBLE
with warm vanilla custard

DARK CHOCOLATE & RASPBERRY TART
with raspberry compote and clotted cream

THE BLACKSMITHS CHEESE BOARD (£5 supplement)
a selection of British cheeses served with grapes, apple, celery, crackers and chutney



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