SMOKEHOUSE

CHRISTMAS FEASTING MENU 2019

£50.00

Glass of mulled wine (6.50 supplement)

STARTERS

Brussels, mussels & bacon
Cullen skink croquettes
Gnocchi, mushroom, burnt leek

MAINS

Chargrilled saddle of venison, chocolate & spiced orange Smoked pork belly, cranberry & cider glaze Smoked turkey leg & beef fat bread sauce

Served with

Caramelised parsnips & chestnuts

Smoked bone marrow cauliflower cheese

Spiced pumpkin, pickled jalapeño & smoked sour cream

DESSERTS

Christmas pudding cheesecake

Rum & raisin ice cream

Togarashi brownie

This menu will be served for all parties of 8 or more.

All the above dishes will be served 'family style' on vintage platters for the entire table to share.

There will be enough food for everyone in the party to try every dish.

We can cater for vegetarians and other dietary requirements. Please ask.

Our dishes may contain nuts, seeds & shellfish. Full allergen list available - please ask your server to see a copy.

Our fish is caught off the South Coast on day boats. We select our meat for its quality & can trace it back to the farm.

For those who can't be without bottled water we filter & chill tap water, fizz some of it, bottle it & sell it for £1.

We then give the profits to charity.