

SMOKEHOUSE

CHRISTMAS FEASTING MENU 2021

£ 5 2 . 5 0

Glass of mulled wine (6.50 supplement)

STARTERS

Pig cheek, ginger beer, spring onion & sesame
King oyster, Lincolnshire poacher sauce, burnt leeks & poached egg
Raw mackerel, coal roasted kohlrabi & winter savoury

MAINS

Roast crown prince squash, spelt risotto, pumpkin seed & sage (v)
Smoked featherblade & bone marrow sauce
Free range roast turkey with all the trimmings
Tamworth pork belly, burnt apple puree & black pudding sauce

Served with beef fat roast potatoes, baby parsnips, carrots & Brussel sprouts

DESSERTS

Mulled wine poached pear & mince pie ice cream
Smoked apple crumble, almond & custard
Stout & date pudding & milk ice cream

Cheese supplement £6

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 each dish of your choosing.

We can cater for vegetarians & 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.

A discretionary 12.5% service charge will be added to your bill.

Facebook, Twitter & Instagram: SmokehouseN1