



Festive Menu

at Bob's Smithy Inn

2 COURSES £26 | 3 COURSES £31

Starters

Tomato & Red Pepper Soup, freshly baked Bread Roll (V) (GFA)

Game Pâté with Port & Bacon, Toasted Ciabatta & Red Onion Marmalade (GFA)

Salt & Pepper Whitebait topped with Chilli & Spring Onions with a Garlic Mayonnaise dip

Breaded Brie Wedges with a Cranberry Compote (V)

Main Courses

Traditional Turkey Dinner served with Sage & Onion Stuffing, Pig in Blanket, Herb Roast Potatoes, Roasted Sprouts & Carrots with Honey Roasted Parsnips & lashings of Turkey Gravy (GFA)

Confit Duck Leg, Hot Pot Potatoes, Sautéed Green Beans with a Mulled Wine Jus (GFA)

Salmon Fillet topped with a Tomato Salsa with New Potatoes & Roasted Herb Carrots (GFA)

Chestnut Roast (GFA) (V)(Vegan)

A luxury mix of Rice, Mushroom, Pumpkin Seeds & Spices topped with Cranberries, Pumpkin Seeds & Chestnut pieces. Served with Herb Roast Potatoes, Roasted Sprouts & Carrots with Vegetable Gravy

Desserts

Traditional Christmas Pudding with Brandy Sauce

Eton Mess (GFA)

with fresh Berries, Crushed Meringue, Vanilla Ice-cream, Whipped Cream & Fruit Coulis

Biscoff Cheesecake with Vanilla Ice-cream

Chocolate Orange Torte with Vanilla Ice-cream (GFA) (V) (Vegan)
Vegan Ice-cream available upon request

Available from 27th November until 23rd December excluding Sundays.

A £10pp non-refundable deposit is required to secure booking. Full payment required 7 days prior.

Please inform server of any dietary requirements before ordering. (GFA) Dishes can be adapted to be gluten free upon request. T & Cs apply.