



CHRISTMAS 2017 FIXED PRICE MENU



From Tuesday 5th Dec to Sunday 31st Dec
(CLOSED MONDAYS)

EVENINGS AFTER 6.00pm

Three Courses from this menu: £25.00

Except for New Years Eve when we have
a special menu for bookings after 7pm

EARLY EVENING OFFER

Three Courses from this menu: £23.00

In Smiths by 6pm ... Out by 8 pm

PLEASE NOTE: On Christmas Eve & New Years Eve The Early Evening Offer
will be available to our customers who are in Smiths by 5pm and out by 7.30pm

LUNCHEES 12 noon till 2pm

Three Courses from this menu: £23.00

Thursday - Friday 7th and 8th December
Tuesday 12th December - Friday 15th December
Tuesday 19th December - Friday 22nd December

SUNDAYS OPENING HOURS IN DECEMBER

Sunday 10th 1pm - 8pm

Sunday 17th 1pm - 8pm

2 Courses from this menu £19.00

3 Courses from this menu £23.00

Sunday 24th (Christmas Eve) OPEN FROM 5pm – 10pm

Sunday 31st (New Years Eve) OPEN FROM 5pm till late !

The Early Evening Offer will be available on both these days
to customers who are in Smiths by 6.00pm and out by 7.30pm.

Christmas Eve: For bookings after 6.30pm the Christmas Fixed Price Menu is available

New Years Eve: For bookings after 7.30pm our special
New Years Eve Menu will be available please ask for details

Smiths Restaurant 1 Church Road Eccles M30 0DL 0161 788 7343

www.smithsrestaurant.net smithseccles@gmail.com

Follow us on Facebook: Smiths Restaurant and on Twitter @SmithsEccles



THIS MENU RUNS THROUGHOUT DECEMBER

Allergen information for this menu is available.
(dishes marked G.F. are gluten free)

STARTERS

Curried Sweet Potato and Red Lentil Soup.

Topped with toasted cashew nuts, chilli flakes & fresh coriander (**vegan & G.F.**)

Cream of Fish and Seafood Soup (G.F.)

Medjool Dates stuffed with blue Stilton,
topped with pecan nuts and baked (**vegetarian and G.F.**)

Smiths' Chicken Liver Patè with sweet & sour red onion relish, salad and toasted brioche
OR

Smiths' Mushroom Patè with cranberry & onion relish, salad and toasted brioche (**vegetarian**)
(Our patés are G.F. served with toasted gluten free bread. Please ask if you'd prefer GF bread.)

Roast Belly Pork with black pudding and peas. Served on rocket with a mustard dressing

Pumpkin & Sage Risotto flavoured with celery and red onion (**vegan & G.F.**)

Prawn & Cannellini Bean and Spring Onion Salad with sunblush tomato dressing (**G.F.**)

Chicken Satay Salad: Shredded chicken in a spiced peanut sauce
Served warm on a salad of finely sliced mange tout, carrot & chilli (**G.F.**)

MAIN COURSES

(served with potatoes and a selection of vegetables)

Roast Turkey Breast with herb and onion stuffing,
chipolata sausage, cranberry sauce and homemade gravy

Salmon Tikka: Salmon fillet marinated in sweet spices, garlic & ginger then roasted.
Served on pea & almond basmati rice with cucumber and yoghurt dressing (**G.F.**)

Butternut Squash, Walnut and Lentil Loaf
with wilted spinach, cranberry sauce and vegan gravy.
Topped with thin parsnips crisps (**vegan**)

Toulouse Sausages served on soft polenta flavoured with bacon & spring onion
(**Polenta:** an Italian cornmeal dish. Their equivalent of mashed potato !!) (**G.F.**)

Portobello Mushroom with a quinoa, asparagus, chestnut, garlic and herb stuffing.
Baked and served on a creamy leek sauce (**vegetarian and G.F.**)

Roast Duck Leg on sweet potato mash with thyme gravy (**G.F.**)

Beef and Ale Pie: Beef, onions and mushrooms
slow-cooked, topped with a puff pastry lid then baked

