

# SMITHS RESTAURANT

## FIXED PRICE MENUS

( this menu runs until Sunday 3rd December )

EVENINGS AFTER 6.30pm

Three Courses from this menu:

£21.50

EARLY EVENING OFFER ( bookings from 5.30pm to 6.30pm )

Two Courses from this menu £16.00

### LUNCHESES

12 noon till 2pm Thursdays and Fridays

Two Courses from this menu £13.50

Our Small Plates Menu is also available at Lunchtime

SUNDAYS 1pm - 8pm

Main Courses from this menu OR a Sunday Roast

1 Course £11.25 ..... 2 Courses £16.00

## RING 0161 788 7343 TO BOOK YOUR TABLE

### STARTERS

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

( Please see the card on your table for today's other soup )

Battered Squid Rings with lime and roast garlic mayonnaise

Pigeon Breast roasted with red onion, spinach and butternut squash.

Served with thyme gravy. ( GF )

Feta Cheese and Red Pepper Frittata served warm  
with artichoke heart, spring onion and herb salad ( GF & Vegetarian )

Chicken Liver Paté with sweet and sour red onion relish and warm brioche

OR

Smiths' Mushroom Paté with cranberry relish and warm brioche ( Vegetarian )

Our patés are G.F. served with toasted gluten free bread. Please ask. If you want GF bread.

Smoked Chicken & Leek Risotto topped with a crispy bacon crumb ( GF )

'Baba Ganoush': a roast aubergine dip, flavoured with garlic and mild spices  
and served with toasted pitta and Smiths tomato and chilli olives

( This dish is Vegan .... and GF without the pitta bread. )

## MAIN COURSES

**Roast Chicken Breast** with a haloumi cheese and pesto stuffing.  
Served with red pepper sauce ( GF )

**Smoked Haddock Fish Pie.** Smoked haddock in a creamy leek sauce, topped with mashed potato and baked ( GF )

**Lamb Kofta.** Minced lamb kebab flavoured with onion, garlic, herbs & spices. Grilled and served on a spinach, red onion & tomato salad, with coriander yoghurt and flatbread ( **This is GF without the flatbread** )

**Goats Cheese & Mediterranean Vegetable Tart:** A puff pastry tart filled with goats' cheese, onion, courgette, sun blush tomato, & red pepper.  
Served with a balsamic dressing ( **Vegetarian** )

**Grilled Pork Loin** with a black pudding 'bonbon' and red wine gravy

**Baked Butternut Squash** stuffed with quinoa, mushrooms, spinach, chick peas & garlic and served with tomato sauce ( **Vegan and G.F.** )

## PUDDINGS

### Apple and Ginger Tart

A ginger biscuit tart with a filling of rich custard, sweet apples and almonds. Served with cream.

### Strawberry Fool

topped with forest fruits and sesame praline

**Chocolate Bread and Butter Pudding** with cranberry & walnut filling.  
Served hot with custard

**Smiths' Eccles Cakes** served warm with  
Hot Custard OR Lancashire Cheese & Cream OR Vanilla Ice Cream

### Cheeses: Choose any Two

'Owd Timer' Lancs                      Wensleydale with Apricots  
Brie                      Garstang Blue                      Mature Cheddar  
'Owd Timer' is an extra strong tasty Lancs ,

**Coffee and Cake':** instead of a full pudding, a slice of our own made cake and a cup of regular size coffee - excluding liqueur coffees

**This month it's Sticky Honey Sponge Cake**

WE ALSO HAVE A SELECTION OF ICE CREAMS, SORBETS AND VEGAN ICED DESSERTS

Smiths Restaurant

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