

# **SMITHS RESTAURANT**

## **FIXED PRICE MENUS**

### **EVENINGS AFTER 6.30pm**

**Three Courses from this menu: £21.50**

### **EARLY EVENING OFFER - UP TO 6.30 pm**

**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' Lunch Menu is also available at these times )**

### **SUNDAYS 1pm - 8pm**

**1 Course £11.25**

**2 Courses £16.00**

**Main Courses from this menu OR Sunday Roast**

**CHEFS' SPECIALS AND CHILDREN'S MENU  
ALWAYS AVAILABLE**

**Smiths Restaurant 1 Church Road Eccles M30 0DL**

**Tel: 0161 788 7343**

**[www.smithsrestaurant.net](http://www.smithsrestaurant.net)**

**[smithsrestaurant@yahoo.com](mailto:smithsrestaurant@yahoo.com)**

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

## THIS MENU RUNS UNTIL SUNDAY 3rd September

Please see the card on your table for today's second soup, extra starters and main courses which you can order as part of this menu.

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

### STARTERS

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

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

**Chicken Salad:** Chicken breast, stuffed with sunblush tomatoes, sliced and served chilled on spinach leaves with basil pesto ( G.F. )

**Falafel:** Lightly spiced chickpea patties, served hot on finely riced cauliflower with tomato, garlic, red pepper and almond Romesco sauce ( G.F. and Vegan )

**Chicken Liver Paté** with sweet and sour red onion relish

OR

**Smiths' Mushroom Paté** with cranberry relish ( vegetarian )

Our patés are served with warm brioche but are G.F. served with toasted gluten free bread. Please ask.

**Baby Prawn and Rice-Noodle Salad** with shredded red pepper and spring onion.  
Served with ginger pickled cucumber and lime and sesame dressing ( G.F. )

**Black Pudding Bon Bons** with rocket pea & bacon salad and an English mustard dressing

**Asparagus, Pea & Mint Risotto** topped with finely grated Lancashire Cheese ( G.F. / Vegetarian )

### MAIN COURSES

**Beef Casserole** flavoured with garlic, black peppercorns & shredded green pepper ( G.F. )

**Vegetable and Tomato Curry:** Butternut squash, chickpeas, green beans and spinach in mildly spiced tomato and coconut milk sauce. Served on pea & almond rice ( G.F. and Vegan )

**Red Snapper** baked with red peppers, cherry tomatoes, sweetcorn and spring onion in a lime and coriander butter sauce ( G.F. )

**Calves' Livers in Red Wine Gravy** served with battered onion rings ( G.F. without onion rings )

**'Cauliflower Steak'** Cauliflower slice, grilled and topped with cheese rarebit.  
Served on creamed leeks with a smokey tomato relish ( G.F. / Vegetarian )

**Chicken Thighs** marinated in garlic, oregano and lemon, roasted and served with red onion and roast pepper cous cous with mint yoghurt dressing.

# PUDDINGS

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

**Bailey's Cream Cheesecake:** A light whipped cheesecake on a ginger biscuit base,  
served with caramel sauce and topped with sesame praline

## Forest Fruit Fool

Mixed Berries blended with natural yoghurt and served with Smiths' own made Viennese Biscuit

## Strawberry Brioche

Strawberry ice cream with chopped strawberries. Topped with  
spiced brioche croutons and served with a pot of melted Belgian chocolate

## Cheeses: Choose any Two

'Owd Timer' Lancs                      Wensleydale with Apricots  
Brie                      Mature Cheddar                      Blacksticks Blue  
'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 Hazelnut, Cinnamon & Apple Cake with chocolate butter cream filling**

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

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# PUDDING WINES

**Casa Silva Late Harvest Semillon / Gewurztraminer** Chile  
125ml glass £5.95 37.5 cl bottle £15.95  
Elegant and fresh. Intense aromas of honey & dried apricots

**Barbadillo Pedro Ximenez** Spain 125ml glass £4.95  
'Christmas Pudding in a glass'. Powerful with luscious raisin & treacle aromas,  
prune & fig flavours and an intense, warm, roasted nut finish.

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# TEAS AND COFFEES

**BLACK COFFEE , ESPRESSO, WHITE COFFEE £2.20**

**CAPPUCCINO, LATTE and MOCHACHINO : £2.50**  
Add Vanilla, Hazelnut, Gingerbread or Caramel Syrup for just 40p extra

**LIQUEUR COFFEES £4.90**

**HOT CHOCOLATE £2.40**

**TEA Standard Earl Grey Green Tea £2.00**  
Mint Tea Fruit Tea £2.20