

SMITHS RESTAURANT

FIXED PRICE MENUS

(this menu runs until Sunday 2 April)

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

(Dishes marked G.F. are gluten free)

STARTERS

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

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

Spiced Pigeon Breast served on a warm salad of butternut squash, red onion and spinach with a coriander yoghurt dressing (G.F.)

Beef Meatballs in a rich tomato ragu sauce. Served with garlic and herb ciabatta bread

Lancashire Cheese Patties flavoured with leeks, sun blush tomatoes and herbs.

Served warm with a red pepper dressing (vegetarian)

Smoked Haddock Fishcakes with lightly curried mayonnaise and a mixed leaf salad

Chicken Liver Paté with sweet and sour red onion relish

OR

Smiths' Mushroom Paté with cranberry relish (vegetarian)

(both patés are served with warm brioche but are G.F. served with toasted gluten free bread... please ask)

Puy Lentils Flavoured with Root Vegetables and Herbs. Served with roast sweet potato wedges, pickled radish and a maple & garlic dressing (vegan / G.F.)

MAIN COURSES (served with potatoes and vegetables)

Calves' Liver Au Poivre: Slices of calves' liver quickly cooked with a creamy mushroom and black pepper sauce (G.F.)

Aubergine Rolls. Thin slices of aubergine wrapped around feta cheese, red pepper, onion and thyme. Layered with tomato sauce and cheese sauce, then baked (**vegetarian**)

Ox Cheek, slow cooked till meltingly tender. Topped with gremolata and served on mashed potato with onion gravy (G.F.)
(**gremolata is a dressing of finely chopped garlic, lemon and parsley**)

Thai Salmon: Salmon fillet marinated in Thai spices, roasted and served on shredded onion and red pepper with a peanut dressing (G.F.)

Roast Chicken Breast stuffed with smoked cheese, wrapped in bacon and served on creamy leek sauce (G.F.)

Broccoli and Cauliflower Korma with Spiced Parsnips:
A mild curry made with coconut milk and served with coriander rice (**vegan / G.F.**)

PUDDINGS

White Chocolate Panna Cotta

A rich set cream, flavoured with white chocolate.
Served chilled topped with raspberry coulis and honey roasted pecan nuts.

Smiths' Eccles Cakes

Served with Cheddar cheese ice cream OR Cream OR Vanilla ice cream

Lemon and Poppy Seed Cheesecake

A baked lemon cheesecake, flavoured with poppy seeds and served with blackcurrants in cassis syrup (Cassis is a blackcurrant liqueur)

Elderflower and Strawberry Jelly

Layers of strawberry & elderflower jellies, topped with whipped cream & crystallised ginger

Cheeses: Choose any two

'Owd Timer' Lancs Wensleydale with Apricots

Brie Mature Cheddar Blacksticks Blue

'Owd Timer': an extra strong tasty Lancs , matured for 6 months for deep complex flavours

Coffee and a Cake' : instead of a full pudding, have a slice of our own made cake and a cup of coffee** This month it's

Tunisian Almond & Orange Cake

(** a regular size coffee - excluding liqueur coffees)

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

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

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