

# SMITHS RESTAURANT

## FIXED PRICE MENUS

( this menu runs until Sunday 5th November )

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 )

**Chicken and Leek Tart:** Chicken pieces in a creamy leek sauce baked in a puff pastry case. Served hot, topped with bacon crumb

**Quinoa & Chickpea Falafel** Small quinoa and chickpea patties, flavoured with garlic & cumin. Served with red onion, tomato, mint & cucumber salsa (vegan / G.F.)

**Smoked Trout & Rocket Risotto** flavoured with lemon and peas ( G.F. )

**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.

**Baked Goats' Cheese:** Sliced goats' cheese, marinated in thyme and baked. Served on beetroot, rocket and walnut salad with honey dressing (vegetarian / G.F.)

**Lamb Meatballs** flavoured with garlic and herbs. Served in a creamy rosemary sauce with garlic & herb ciabatta ( G.F. without the ciabatta )

## MAIN COURSES

**Smokey Lentil Moussaka:** Lentils cooked with root vegetables & herbs, layered with chargrilled aubergine, tomato sauce & smoked cheese sauce then baked  
( vegetarian )

**Roast Chicken Thighs** with chorizo & red pepper stew flavoured with white wine  
(G.F.)

**Salmon Fillet** served on "courgette spaghetti" with red pepper & tomato sauce and a basil pesto dressing ( G.F.)

**Peppered Beef Pie.** Beef slowly casseroled with onions, black peppercorns, mushrooms and cream. Topped with a puff pastry lid and baked

**Stir Fried Vegetables** on coconut rice with spiced peanut sauce ( vegan G.F.)

**Gammon Steak** with cheesy spring onion mashed potato, topped with a poached egg and hollandaise sauce ( G.F.)

## PUDDINGS

**Smiths' Parkin** with 'toffee apples'. Served with hot custard topped with caramelised sugar shards.

**Chocolate Hazelnut Roulade:** A chocolate sponge wrapped around chocolate hazelnut spread and whipped cream. Served with 'Double Choc' ice cream

**Rhubarb Brûlée:** A rich vanilla custard, studded with pieces of rhubarb and served chilled with a crisp sugar topping

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

### Cheeses: Choose any Two

|                         |                           |                |
|-------------------------|---------------------------|----------------|
| 'Owd Timer' Tasty Lancs | Wensleydale with Apricots |                |
| Brie                    | Garstang Blue             | Mature Cheddar |

**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** Carrot and Coriander Cake with vanilla frosting

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

Smiths Restaurant

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