

# SMITHS RESTAURANT

## FIXED PRICE MENUS

( this menu runs until Sunday 4th March )

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 )

**Pork Meatballs** flavoured with onion, herbs, garlic and feta cheese.

Served with potato gnocchi in a creamy rosemary sauce

**Haloumi Cheese** with roasted peppers, onion and basil pesto dressing ( GF/ vegetarian )

**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

**Chicken Kebab:** Chicken breast meat marinated in lemon, garlic and oregano, skewered and roasted. Served with roast red onion couscous & coriander yoghurt

**Warm Lentil Salad:** Puy lentils flavoured with herbs & root vegetables, served warm with roasted parsnips, pickled radish and roast garlic & maple dressing. ( GF / vegan )

**Potted Prawns:** Baby prawns flavoured with spring onion and red pepper. Sealed with lemon butter and served with toasted ciabatta and Smiths' pickled cucumber

## MAIN COURSES

**Beef au Poivre:** Creamy beef casserole with onions, mushrooms, garlic & black peppercorns ( GF )

**Smoked Haddock Fillet** served on spring onion mashed potato, topped with a poached egg and hollandaise sauce ( GF )

**Vegetable Goan Curry:** Onions, peppers, green beans, baby corn and butternut squash in mildly spiced tomato & coconut milk curry. Served with coriander rice ( GF & vegan )

**Chicken Breast** wrapped in bacon and roasted. Served with tomato and basil sauce ( GF )

**“Lamb Pinwheel” :** Minced lamb, flavoured with onion, garlic, roast red pepper and mint, rolled in puff pastry and baked. Served with sautéed potatoes and red wine gravy

**Mushroom Stroganoff:** Mushrooms cooked with onion, peppers, garlic, herbs and paprika. Finished with soy yoghurt and served on tagliatelle pasta ( vegan )

## PUDDINGS

**Smiths’ Pimms Trifle:** Strawberry, mint & Pimms jelly, layered with chilled vanilla custard, whipped cream & mixed berry compote.

**Peanut Butter Cheesecake:** A light, whipped peanut butter cheesecake, on a biscuit base. Served with butterscotch sauce and honey roast pecans

**Smiths Eccles Cakes with either** Vanilla Custard, Lancashire cheese and cream - OR simply with cream

**Lemon Curd Brûlée:** A rich, chilled vanilla custard with a lemon curd centre and a caramelised sugar topping.

### **Cheeses: Choose any Two**

‘Owd Timer’ 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 a rich, dark, Chocolate and Beetroot Cake**

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

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)

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