

SMITHS RESTAURANT

FIXED PRICE MENU FOR JULY 2010

This menu runs for four weeks until Sunday 1st August 2010.

Fixed Price Menu - every evening after 6.45pm
Starter, main course and pudding from this menu
£16.95 plus any supplement

Early Evening Offer - for bookings up to 6.30pm
Starter / main course or Main course / pudding from this menu
£12.95 plus any supplement

Lunches - Thurs and Fri 12.00 - 2.00pm
Starter and main course £9.95 plus any supplement

RING 0161 788 7343 to book your table

STARTERS

CREAM OF FISH AND SEAFOOD SOUP

SUMMER VEGETABLE BROTH (vegan)

WARM CHICKEN SALAD

Shredded chicken with coriander and red onion flavoured with soy, cashew nuts and sesame. Served warm on mixed leaves

SMITHS' SMOKED SALMON

with beetroot salad and horseradish crème fresh
we 'hot smoke' the salmon, giving it a smoky flavour, with the texture of poached salmon

MELON, AVOCADO & ROCKET SALAD (vegan)

Topped with toasted almonds and a cider vinegar, paprika and garlic dressing

LAMB MEATBALLS Served on rice with a tomato and herb sauce

COURGETTE FRITTERS (vegi)

made with grated courgette and carrot, sweet corn, and finely diced spring onion, deep fried and served warm with green olive salsa

(N.B These fritters contain flour so are not gluten free)

MAIN COURSES

ROAST CHICKEN BREAST

With a crunchy polenta topping flavoured with herbs and garlic.
Served hot on mixed salad with a warm tomato salsa

THAI VEGETABLE CURRY (vegan)

Flavoured with chopped chilli, garlic, lime and coconut. Served on coriander rice

SEA BASS FILLET with a lemon and dill potato cake and topped with Hollandaise sauce

LAMB "OSSO BUCCO"

Leg of lamb steak, on the bone, cooked with root vegetables, diced tomato and orange.
Finished with gremolata - finely chopped garlic, parsley and lemon

LANCASHIRE CHEESE PATTY (vegi)

Lancashire cheese, finely diced spring onions, chopped herbs and breadcrumbs, formed into small patties and deep fried. Served with sliced roast red pepper salad dressed with olive oil

ROAST PORK SHOULDER on butter beans with a balsamic and thyme gravy

CHICKEN, PRAWN AND SCALLOP SKEWERS

Marinated in lemon and ginger then grilled. Served with
roast tomato cous cous & chopped herb and oil dressing

PUDDINGS

(N.B. These puddings will be available until the weekend of 16th / 17th July)

SMITHS' ECCLES CAKES Served warm with pear sauce and cream

'RHUBARB AND CUSTARD'

Rhubarb jelly layered with chilled poached rhubarb & vanilla custard. Topped with cream

WHITE CHOCOLATE CHEESECAKE

A light, whipped, cheesecake flavoured with Belgian white chocolate
and served with chopped strawberries

RASPBERRY PANNA COTTA

A set cream, flavoured with raspberries and served with mixed berries in syrup

CHOCOLATE BROWNIE with vanilla ice cream and caramelised walnuts

CHEESES - Choose two of the following:

Blue Stilton Brie Cambazola
Smoked Cheddar Cheddar with caramelised onions

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