

SMITHS RESTAURANT

FIXED PRICE MENUS

(this menu runs until Sunday 4th February)

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)

Roasted Pigeon Breast with roast sweet potato, roast red onion and wilted spinach.

Served with thyme gravy (G.F.)

Smoked Salmon Rolls: Smoked salmon rolled round dill cream cheese & red pepper.

Served with Smiths' pickled cucumber (G.F.)

Melon with ginger and mint syrup. (**vegan / G.F.**)

Baba Ganoush: A lightly spiced roast aubergine dip with garlic & cumin pitta bread, Smiths' chilli olives, an artichoke heart salad and toasted almonds (**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

Goats Cheese Marinated in Lemon and Thyme

served on garlic green beans topped with walnuts (**vegetarian / G.F.**)

MAIN COURSES

Stuffed Sweet Peppers: Sweet peppers stuffed with haloumi flavoured with lemon, chilli & fresh herbs. Served with roast red onion cous cous and a basil dressing (**vegetarian**)

Salmon Fillet on seared brocolli with garlic and lemon butter. (**G. F.**)

Grilled Gammon Steak with creamy sliced potatoes flavoured with smoked cheese (**G.F.**)

Moroccan Beef Casserole flavoured with warm spices, chickpeas, onions & red pepper (**G.F.**)

“Cauliflower Steak”. A thick slice of cauliflower, chargrilled and served on puy lentils flavoured with root vegetables, herbs and garlic. Served with vegan mushroom & peppercorn gravy and battered onion rings. (**Vegan. G.F. without onion rings**)

Chicken Breast with a mozzarella and pesto stuffing, roasted and served with a tomato sauce and spinach flavoured with garlic. (**G.F.**)

PUDDINGS

Chocolate & Walnut Waffleberry Pudding:

Belgian Waffles and chopped walnuts layered with rich chocolate custard and baked. Served hot with vanilla custard.

Cheeses: Choose any Two

‘Owd Timer’ Lancs Wensleydale with Apricots
Brie Garstang Blue Mature Cheddar
‘Owd Timer’ is an extra strong tasty Lancs

Smiths Eccles Cakes served warm with:

Vanilla Custard **OR** Lancashire cheese and cream **OR** simply with cream

Pears Poached in Rosewater Syrup and served chilled with Raspberry Ripple ice cream topped with toasted almonds

Mango Panna Cotta with pineapple & coconut salsa

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 Cream Cheese Icing

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

Smiths Restaurant

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