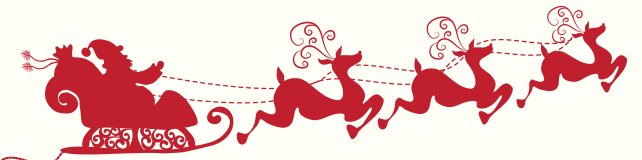


Smoke @ Chambers Christmas Menu



Available from 27th November to 24th December | To book call: 735405
2 COURSES £21.95 | 3 COURSES £26.95

To Start

Soup (VG)

*Carrot, red lentil, coriander,
vegetable crisps*

Sticky BBQ Pork Belly Bites^{1,6}

Cranberry, watercress salad

Baked Baby Camembert (V)^{1,7}

Honey, almond, crostini

Grilled Marinated King Prawn Kebab^{1,2,3,6}

Asian slaw

Main Courses

Traditional Roast Norfolk Turkey^{1,10}

*Hasselback potatoes, pigs in blankets,
Brussel sprouts, honey mustard seasonal
vegetables, gravy*

Grilled 8oz Harmony Farm Sirloin Steak^{4,7}

*Chimichurri, hasselback potatoes,
winter salad*

Grilled Sea Bass^{4,7,12}

Mussels, tomato, capers, lemon butter

Porchetta¹⁰

*Rolled belly of pork stuffed with fennel & apple,
hasselback potatoes, honey mustard
seasonal vegetables*

Baked Aubergine (VG)¹⁰

*Stuffed with tomato & puy lentil ragu,
honey mustard seasonal vegetables*

To Finish

Christmas Pudding^{1,7}

Brandy cream sauce

Strawberry & Prosecco Cheesecake^{1,3,7}

Sticky Toffee Pudding^{1,7}

Caramel sauce, ice cream

Vanilla Panna Cotta (V)

Winter berry coulis

Selection of Cheese^{1,3,7}

Crackers, chutney

Coffee & Mince Pies £2 supplement

Allergen Key: 1 - Wheat | 2 - Crustaceans | 3 - Eggs | 4 - Fish | 5 - Peanuts | 6 - Soya | 7 - Dairy | 8 - Nuts | 9 - Celery | 10 - Mustard | 11 - Sesame Seeds | 12 - Sulphur / Alcohol | 13 - Lupin Flour | 14 - Molluscs

Please inform your server of any allergies before placing your order, allergens are listed correct at time of print.

We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, celery, fish, seafood and dairy products