

Smith's

New Year's Eve 2022

PRE STARTERS

Tiger Prawns Tempura

Giant Spanish Gourdal Green Pitted Olives

STARTERS

Miso Glazed Black Cod, Beetroot, Sea Samphire, Yuzu, Sesame & Red Chilli Dressing

Tian of Cornish Crab, Atlantic Prawns & Avocado (G)

Grilled Shetland Scallops, Ginger, Chilli & Spring Onion, Soy & Wasabi Dressing (G)

Yellow Fin Tuna Tataki, Avocado Puree, Crispy Shallots, Red Chilli & Yuzu Dressing (G)

Saint-Maure Goats Cheese and Caramelised Red Onion Chutney Tartlet,
Wild Rocket & Crème Fraiche (G)

MAINS

Grilled Line Caught Wild Seabass Fillets, Braised Fennel, Candied Bacon & Lemon Butter

Baked Fillet of Norwegian Halibut, Tartare and Parmesan Crust & Chablis Sauce (G)

Pan Fried Wild Cornish Turbot, Sauteed Samphire & Beurre Blanc

Chargrilled Angus Beef Fillet Caramelised Shallots, Sautéed Wild Mushrooms, Cherry Tomatoes, Truffle Jus

Tempura Cauliflower Florets, Curried Puy Lentils, Herb Salsa, Baby Coriander (G)

Served with Gratin Dauphinoise, Baby New Potatoes and Seasonal Vegetables

DESSERTS

Banoffee Cheesecake & Banana Butterscotch Ice Cream (G)

Maple & Pecan Nut Tart with Sea Salt Caramel Ice Cream (G) (N)

Classic Crème Brûlée, Caramelised Oranges & Finger Biscuit (G)

Melting Belgian Chocolate Cake with Vanilla Ice Cream (G)

Selection of Fine Cheese, Fig & Liquorice Chutney, Biscuits, Grapes & Celery (G) (N)

Fresh Filter Coffee & Hand Made Petit Fours

£150 per person

For our guests with dietary requirements or food allergies please ask your server who will advise of the ingredients used within this menu. Some dishes may contain or have traces of nuts, or may have been made alongside other products containing nuts (G) - CONTAINS GLUTEN, (N) – CONTAINS NUTS An optional 12.5% service charge will be added to your bill. All prices include VAT at the current rate.



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