

Smith's

NEW YEARS EVE MENU 2022

CANAPES ON ARRIVAL

STARTERS

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

24 Month Matured Beef Fillet Carpaccio, Roquette, Parmesan & Horseradish Aioli (GF)

Smoked Salmon, Cornish White Crab, Avocado Puree, Gin Cured Cucumber, Pickled Fennel (GF)

Tempura Soft Shell Crab, King Prawn, Asian Salad, Wasabi Mayonnaise

Cold Seafood Selection (GF)

(Smoked Salmon, Cold Water Prawns, Cornish White Crab Meat, Swedish Herring, Mediterranean Prawn, Cockles & Citrus Mayonnaise)

Crispy Sesame Beef, Teriyaki & Plum Glaze, Crisp Rice Noodle Salad

MAINS

Half Lobster, XL Tiger Prawn, Nduja & Tarragon Butter

Pan Fried South Coast Seabass Fillet with Sundried Tomato
Pesto Crumb, Gremolata Dressing

30 Day Aged Scottish Fillet Steak, Chestnut Mushroom & Blue Cheese Sauce (GF)

Assiette of Fried Fish

*(Turbot in Batter, Monkfish in Panko, Skate in Breadcrumbs with Pea Puree
& Tartar Hollandaise)*

Fillet of Norwegian Halibut Meuniere, Samphire, Cockles, Lemon Brown Butter

Roast English Lamb Rump, Honey Glazed Parsnips & Baby Carrots, Port Jus (GF)

SIDES

Mixed Vegetables (GF) | Mushy Peas (GF) | Dauphinoise Potatoes (GF) | Minted New Potatoes (GF) | Creamed Potatoes (GF) | Chunky Chips (GF) | Mixed Salad (GF) | Tomato, Roquette & Parmesan Salad (GF)

DESSERTS

Selection of Desserts from Main Menu

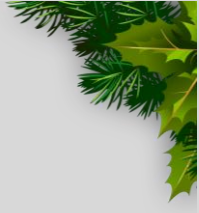
FINISH

Coffee & Petit Fours

5 COURSES 130

Price includes VAT; a discretionary service charge of 10% will be added to your bill. For our guests with dietary requirements or food allergies please ask your server who will advise on the ingredients used within this menu.

Vegetarian & Vegan Menu available on request.



Smith's