

Smith's

NEW YEARS EVE MENU

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~ CANAPES ~

SEAFOOD TASTER

*Smoked Salmon Mousse, Atlantic Prawns,
Cornish White Crab, Salmon Caviar*



ANTIPASTI TASTER

*Parma Ham, Feta, Olive,
Sun Blushed Tomato & Roquette*

STARTERS

Miso Glazed Black Cod, Beetroot, Edamame Beans, Yuzu,
Sesame & Red Chilli Dressing (G)

Smoked Duck, Asian Salad & Hoisin Dressing

Whole Dressed Cornish Crab, Crème Fraîche

Scottish Oak Smoked Salmon & Cornish White Crab, Avocado Purée,
Gin Cured Cucumber, Pickled Fennel

Seared Scottish King Scallops, Crisp Pancetta, Celeriac Truffle Purée,
Apple Chutney

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

MAINS

Half Lobster, XL Tiger Prawn, Nduja & Tarragon Butter

Grilled South Coast Seabass Fillet in Garlic & Fresh Mixed Herbs
with Tomato & Chorizo Pipernade

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

Meunière Brixham Dover Sole off the bone, Breaded Scampi, French Style Peas (G)

Grilled Fillet of Norwegian Halibut, Green Asparagus, Cornish Crab Hollandaise

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

SIDES

*Mixed Vegetables * Mushy Peas * Dauphinoise Potatoes * Minted New Potatoes
Truffle Mac 'n' Cheese (G) * Chunky Chips * Mixed Salad * Tomato, Roquette & Parmesan Salad*

DESSERTS

SELECTION OF DESSERTS ON DAY

FINISH



COFFEE & PETIT FOURS



1 4 0 PER PERSON

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

Famous for Fish

Established 1958