

Smith's

NEW YEARS EVE MENU

2 0 2 5

~ 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 Marinated Black Cod
Stir Fried Rice Noodles, Vegetables, Sesame, Soy Dressing (v)
Gochujang Soy Marinated Beef Fillet Tataki, Spicy Cucumber Salad, Gochujang Mayonnaise
Whole Dressed Cornish Crab, Crème Fraîche
Scottish Oak Smoked Salmon & Mediterranean Prawns, Avocado, Citrus Mayonnaise
Seared Scottish Scallops & King Prawns, Crisp Pancetta, Celeriac Truffle Purée,
Apple Chutney
Crispy Sesame Chicken, Honey & Plum, Soy Glaze, Crisp Rice Noodle Salad (v)

MAINS

Half Lobster, XL Tiger Prawn, Nduja & Tarragon Butter
Grilled South Coast Seabass Fillet, Tenderstem Broccoli, Cockle & Caper Brown Butter
30 Day Aged Scottish Fillet Steak, Sautéed Wild Mushrooms, Roasted Bone Marrow Hollandaise
Teriyaki Glazed Brixham Dover Sole off the bone, Sesame Panko King Prawns (v)
Grilled Fillet of Norwegian Halibut, Smoked Salmon, Spinach, Chablis Cream Sauce
Roast English Lamb Rump, Honey Glazed Parsnips & Baby Carrots, Port Jus

SIDES

*Mixed Vegetables * Honey Mustard Glazed Pigs in Blankets (v) * Dauphinoise Potatoes * Minted New Potatoes
Truffle Mac 'n' Cheese (v) * Chunky Chips * Mixed Salad * Tomato, Roquette & Parmesan Salad*

DESSERTS

SELECTION OF DESSERTS ON DAY

FINISH



SELECTION OF
COFFEE OR TEA



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