

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 Marinated Black Cod

Stir Fried Rice Noodles, Vegetables, Sesame, Soy Dressing (G)

Gochujang Soy Marinated Beef Fillet Tataki, Spicy Cucumber Salad, Gochujang Mayonnaise (G)

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 (G)

MAINS

Half Lobster, XL Tiger Prawn, Nduja & Tarragon Butter

Cornish Monkfish Meunière Fillets, Tenderstem Broccoli, Cockle & Caper Brown Butter (G)

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 (G)

Grilled Cornish Seabass Fillet, 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 (G)*

*Dauphinoise Potatoes * Minted New Potatoes*

*Truffle Mac 'n' Cheese (G) * Chunky Chips*

*Mixed Salad * Tomato, Roquette & Parmesan Salad*

DESSERTS



SELECTION OF DESSERTS ON DAY



1 6 0 PER PERSON

Price includes VAT; a discretionary service charge of 12.5% 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