

Smith's

New Year's Eve 2025

£165 per person

optional 12.5% service charge will be added to your bill

PRE STARTERS

Tiger Prawns Tempura (G)

Giant Spanish Gourd Green Pitted Olives

STARTERS

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

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

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

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

Carpaccio of Seared Peppered Beef Fillet, Parmesan Shavings, Baby Leaves, Capers, Gherkins,
Red Onion and Winter Truffle Oil

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

MAINS

Grilled Line Caught Wild Seabass Fillet, Braised Fennel with Tomato, Chilli & Garlic

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

Pan Fried Cornish Monkfish Fillet, Sautéed Samphire, Morecambe Bay Brown Shrimps & Beurre Blanc (G)

Hot Roasted Shellfish, ½ Native Lobster, King Scallops & Whole Jumbo Tiger Prawn with Garlic Butter

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

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

Gratin Dauphinoise, Baby New Potatoes or Skinny Fries and Seasonal Vegetables

DESSERTS

Banoffee Cheesecake with Honeycomb Ice Cream (G)

Glazed Passion Fruit Tart with Blackcurrant Sorbet (G)

Cardamom Creme Brûlée & White Chocolate & Pistachio Shortbread (N) (G)

Melting Belgian Chocolate Cake, Belgian Chocolate Sauce,
Caramelised Pistachios with Vanilla Bean Ice Cream (G) (N)

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

Coffee & Petit Fours (G)



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